

LA PROVENCE BRASSERIE

EARLY BIRD MENU €31.95

STARTERS . . .

GARDEN ROASTED VEGETABLE SOUP
FRESHLY BAKED HARVEST BREADS ^{2,7,8,10,11,12} (GFA)

BUFFALO CHICKEN WINGS
CASHEL BLUE CHEESE DIP, CHILLI AND GARDEN HERBS ^{1,2,3,5,7,8,10,11,12}

SHERATON HOUSE CAESAR SALAD
BABY COS LETTUCE, GARLIC CROUTONS, CRISPY BACON AND CAESAR DRESSING ^{1,2,5,7,10,11,13} (GFA)

PULLED PORK CROQUETTE
SEAN'S WHISKEY CREAM ^{1,2,3,5,7,8,9,10,11}

MAINS . . .

SLOWLY BRAISED BEEF
BUTTERY FRIED ONION MASH, ROASTED GARDEN ROOT VEGETABLES AND RED WINE JUS ^{2,8,9,12} (GF)

CHARGRILLED GOURMET BEEF BURGER
BRIOCHE BUN, SEAN'S IRISH WHISKEY & RED PEPPER RELISH, ROASTED GARLIC
ONION MAYO, SMOKED CHEDDAR, LETTUCE, PICKLE, GOLD RAISIN SLAW, HOUSE FRIES ^{1,2,3,5,7,9,10,11A,13} (GFA)

HONEY GLAZED CHARGRILLED CHICKEN BREAST
CRUNCHY SAVOY CABBAGE, ROASTED CARROTS, HONEY MUSTARD, CARROTT PUREE & JUS ^{2,9,12}

CRUNCHY VEGETABLE STIR FRY
SEVRVED WITH RICE OR NOODLES ^{1,7,8,10,11,12} (GFA)  (VA)

PAN SEARED FILLED OF SALMON
HONEY & MUSTARD CARROT PUREE, BUTTERY ASPARAGUS, TENDERSTEM BROCCOLI, LEMON DILL SAUCE ^{2,5,9,12} (GF)

DESSERTS . . .

WARM CHOCOLATE & BANANA PUDDING ^{1,2,11}
BUTTERSCOTCH, COFFEE STREUSEL, VANILLA ICE CREAM

TIRAMISU VERRINE ^{1,2,11}
MASCARPONE CREAM, COFFEE LIQUEUR

CHEF'S DESSERT SPECIAL

SCAN TO BOOK YOUR TABLE



ALLERGENS:

1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS,
10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS
(CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE