

Menu

STARTERS

CHEFS FRESHLY PREPARED HOMEMADE SOUP OF THE DAY

Served with locally baked wheaten bread.

CHICKEN LIVER PATE

Smooth pate with a hint of brandy served on toasted local soda bread with our homemade chutney.

MUSSELS PROVENCE

Fresh Strangford Lough mussels slowly steamed in a white wine, plum tomato and garlic sauce served with freshly baked wheaten bread.

DUO OF TOMATO CROSTINI

Marinated sun-blushed tomatoes and ripe plum tomatoes with red onion, fresh parsley and balsamic vinegar served on toasted garlic ciabatta with crisp lettuce drizzled with sour cream.

PARMA HAM & TIPPERARY BLUE CHEESE SALAD

Crispy parma ham, crumbled cashel blue cheese and sun blushed tomatoes with baby spinach and rocket in a light whole-grain mustard vinaigrette.

MAIN COURSES

MAPLE & MINT MARINATED SALMON

Fresh salmon fillet marinated in maple syrup, mint and lime juice, grilled and served with a freshly tossed salad.

BRAISED SHANK OF LAMB

Glazed with mustard and brown sugar on a bed of creamy chive and garlic mash with and a rosemary jus.

80Z RIBEYE STEAK

Prime Irish dry-aged sirloin steak cooked to your liking and served with sautéed mushrooms and onions and a choice of peppercorn sauce or garlic butter.

PAN FRIED SUPREME OF CHICKEN

Supreme of chicken stuffed with apricot and brie and served on a fricassee of wild mushrooms and baby spinach.

THAI RED VEGETABLE CURRY

Seasonal vegetables slowly braised in a fragrant red thai curry sauce served with rice and warm naan bread.

All served with chefs selection of market fresh vegetables and potato.

DESSERT

Please ask your server for todays choices of freshly prepared desserts.

TEA / COFFEE

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