

Granville Hotel Early Bird Menu



2 Courses €22.50, 3 Courses €27.50

Bianconi Restaurant

Smoked Mackerel, Crème Fraiche Focaccia (2,5,7,8,11)
served with Mixed Leaves Beetroot, Cherry Tomatoes

Granville Chicken Liver Pâté (2,7,8,9,10,11,13)
Toasted Sourdough, Red Onion Marmalade

Brie Fritter (1,2,11)
Mixed leaves, Red Currant & Orange Compote

Chicken & Ham Vol au Vent (2,8,9,11,12,13)

Chef's Seasonally Inspired Soup of the Day (GF)
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**Roast Stuffed Turkey & Waterford Ham** (2,7,8,9,10,11,13)  
Sage & Onion stuffing, Cranberry Jam, Gravy

**Braised Comeragh Lamb Shank** (2,9,11,12)  
Roasted Vegetables & Red Wine Thyme Jus

**Seared Supreme of Chicken with a Red Wine and Blackberry Glaze**  
Served on Puree Swede (2,8,9,11,12)

**Grilled Fillet of Rainbow Trout** (2,5)  
Served on Sautéed Kale, Fresh Garlic

**Grass Fed Irish Roast Beef** (2,9,11)  
Red Wine & Thyme Jus

**10oz Prime Irish Grass Fed Sirloin Steak (€6.95)** (2,11)  
Mushrooms, Onions & Chips, Black Pepper Sauce

**Seasonal Fresh Vegetable Mild Curry (GF)** (2,6,7,9,10,12)  
Steamed Rice

*All main courses are served with a selection of Vegetables & Potatoes (2,9,12)*  
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Baileys Cheesecake (2,7,11)

Lemon Curd & Toasted Almond Meringue Roulade (1,2,7,9,10)

Granville Sherry Trifle (1,2,7,9,11)

Apple & Pear Crumble, with Custard (2,9,11)

Warm Chocolate & Beetroot Brownie, Salted Caramel Ice-Cream (1,2,8,10)

Regular Tea/Coffee €3.00



Food Allergies & Intolerances:

*Our kitchen environment contains nuts, gluten, eggs & dairy produce; hence there may be traces of these allergens in our dishes.
Please discuss any food allergies and intolerances with a senior member of staff.*

Allergen index: 1 Eggs, 2 Milk / Lactose, 3 Shellfish, 4 Molluscs, 5 Fish, 6 Peanuts, 7 Sesame, 8 Soya, 9 Sulphur dioxide/sulphites,
10 Nuts, 11 Gluten, 12 Celery, 13 Mustard, 14 Lupin (GFA=Gluten Free Adaptable, A=Adaptable)



AA Rosette
Award

