

Leys Brazeel Menu

STARTERS

Fresh Homemade Soup of the Day €5-95
Served with freshly baked homemade bread

Traditional Caesar Salad €7-95
Cos lettuce, pancetta, poached egg dressed with rich Caesar dressing & herbed croutons

Chicken Bites €7.95
Chicken wrapped in pancetta & Sage served with a mixed salad & apple & vinegar dressing

Bruschetta €7-25
Fresh Homemade bread rubbed with fresh garlic, with plum tomatoes & black olive compote topped with buffalo mozzarella and fresh basil leaves

Gravalax of Fresh Salmon Mille Feuille €8-95
Layers of marinated salmon, mixed leaves and wonton pastry with an orange dressing

Chicken Livers with Caramelized Black Pudding €8-25
Chicken Livers presented on caramelized black pudding and red onion compote with a red wine & thyme jus

Marinated Tiger Prawns with Baby Gem & Mango Salsa €8-25
Tiger Prawns marinated in chilli, garlic & coriander served in baby gem leaves in a mango salsa

FISH MAIN COURSES

Dover Sole €28-00
With a lemon and caper butter

Sea Bass Fillets €23-00
Presented on a bed of Asian salad

Fresh Fish of the Day €POA
As recommended by our waiting staff

VEGETARIAN MAIN COURSES

Penne Arrabiata €15-00
Penne pasta and black olives in a spicy tomato sauce

Stuffed Aubergine €16-50
Stuffed with petit ratatouille with a goats cheese crust

PASTA MAIN COURSES

Penne con Pollo e Funghi €15-00
Penne pasta with feta cheese, julienne of chicken fillet & oyster mushrooms in a white wine cream

Penne Gamberi e Funghi €15-00
Penne pasta with tiger prawns & oyster mushrooms with vodka cream

MAIN COURSES

Chicken Valdostana €18-50

Chicken stuffed with Parma ham, feta cheese and fresh basil leaves with a parmesan batter

Chicken Supreme with Roasted Vegetables €18-50

Supreme of chicken roasted with garlic, rosemary & olive oil on a bed of roasted vegetables

Pan Fried Breast of Barbary Duck €19-00

Served on a bed of wilted spinach & topped with a wild mushroom cream

Saltimbocca €19-00

Tender Sirloin of veal with Parma ham and sage topped with a marsalla sauce

Ostrich Wellington €23-00

Fillet of Ostrich with mushroom duxelle wrapped in puff pastry
Served with a port and red wine jus



Kettle's
Country house
hotel

FROM THE GRILL

16 oz T-Bone Steak €27-00

Cooked to your liking
Served with sautéed onions & mushrooms

10 oz Sirloin Steak €22-00

Cooked to your liking with a mixed peppercorn & cognac sauce

Fillet Steak €27-00

8 oz fillet cooked to your liking
Served on a bed of chive mash with asparagus wrapped in pancetta,
with roasted vine tomatoes with a chilli & garlic sauce

SIDE ORDERS

Baby Boiled Potatoes €2-50

Mashed Potatoes €2-50

Home-made Potato Chips €2-50

Sauté Mushrooms €2-50

Sauté Onions €2-50

Selection of Fresh Vegetables €2-50

DESSERTS

Banana Financiers with Chocolate Ice Cream	€7-50
A nut and meringue cake with fresh strawberries caramelized bananas and crème fraiche	
Sticky Toffee Pudding with Bushmills Butterscotch Sauce	€7-50
Mouth watering date pudding with a rich butterscotch & Irish Whiskey sauce	
Warm Chocolate Fondant	€7-50
With chocolate sauce and pistachio ice cream	
Lemon Posset with Fresh Strawberries	€7-50
A tangy lemon cream dessert with passion fruit and sweet shortbread	
Bramley Apple Custard and Honey Tart	€7-50
Served with freshly whipped cream	
Crème Brulee	€7-50
A trio of crème Brulee served with fresh strawberries in a coriander and black pepper syrup	
Selection of Ice Creams	€6-00
Irish Coffee made with Irish Whiskey	€5-20
Baileys Coffee made with Baileys Irish Cream	€5-50
Calypso Coffee made with Tia Maria	€5-50
French Coffee made with Brandy	€5-50
Hot Port	€4-50
Herbal or Fruit Tea	€2-30
Tea/Coffee	€2-30
Cappuccino	€2-95
Latte	€2-95
Mocha	€2-95
Americano	€2-95
Hot Chocolate	€2-95