



# GASLIGHT

BAR & BRASSERIE

## GROUP DINNER MENU

### LIGHT BITES

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#### **CAJUN CHICKEN CEASER SALAD** 1,3,6,7,8,10

Pancetta, sourdough croutons, creamy ceaser dressing, topped with parmesan cheese

#### **HOMEMADE SOUP OF THE DAY** 1,6,7,9,10

#### **BEEF BRISKET CROQUETTES** 1,3,6,7,9,10

Horseradish mayo, mixed leaves

#### **ATLANTIC SEAFOOD CHOWDER** 1,2,4,6,7,9,10,12,14

Served with home made brown bread

### MAIN BITES

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#### **SLOW COOKED IRISH BEEF STEAK** 6,7,9,10,12

Pancetta creamed potato, sautéed flat cap mushroom, madeira jus

#### **CHARGRILLED 7OZ SIRLOIN STEAK** 1,6,7,9,10,12

Garlic and parmesan potato gratin roasted flat mushroom, tempura onion, and pink peppercorn sauce

[€6 supplement applies]

#### **OVEN BAKED FILLET OF ATLANTIC HAKE** 4,6,7,9,10

Roasted baby potato, gubbeen chorizo, green beans, braised fennel, lemon vinaigrette

#### **PENANG MALAYSIAN CHICKEN** 1,5,6,7,9,10,12

Jasmine rice, poppadum

#### **CHICKPEA FALAFELS** 1,3,6,7,9,10

Aromatic couscous, mixed leaves, yogurt and coriander dressing

### DESSERTS

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#### **WARM CHOCOLATE CAKE** 3,7,8

salted caramel sauce, vanilla ice cream

#### **VANILLA CRÈME BRULEE** 3,7

fresh raspberries, raspberry sorbet

2 COURSE €24<sup>.50</sup> • 3 COURSE €31<sup>.50</sup>

€6 SUPPLEMENT ON STEAKS



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### GASLIGHT BAR & BRASSERIE LIST OF ALLERGENS

**1** Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats **2** Crustaceans i.e. Crab, Prawns  
**3** Eggs **4** Fish **5** Peanuts **6** Soybeans **7** Milk **8** Nuts **9** Celery **10** Mustard **11** Sesame Seeds  
**12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs i.e. Mussels, Oysters & Scallops