



GASLIGHT

BAR & BRASSERIE

GROUP DINNER MENU

LIGHT BITES

MARINATED CHICKEN & SWEET POTATO SALAD 6,8,9

Honey roasted sweet potato, with marinated soya chicken, pickled red cabbage & gem lettuce, toasted nuts & ginger dressing

HOMEMADE SOUP OF THE DAY 1,7,9,10

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

Horseradish mayo, sauerkraut, mixed leaves

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

Served with home made brown bread

MAIN BITES

SLOW COOKED IRISH BEEF STEAK 7,9,10,12

Pancetta creamed potato, sautéed flat cap mushroom, madeira jus

CHARGRILLED 7OZ SIRLOIN STEAK 1,7,9,10,12

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

[€6 supplement applies]

OVEN BAKED FILLET OF ATLANTIC HAKE 4,7,9,10

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

PENANG MALAYSIAN CHICKEN 1,7,9,10,12

Basmati rice, poppadum

CHICKPEA FALAFELS 3,7,9,10

Aromatic couscous, mixed leaves, yogurt and coriander dressing

DESSERTS

WARM CHOCOLATE CAKE 3,7,8

salted caramel sauce, vanilla ice cream

VANILLA CRÈME BRULÉE 3,7

fresh raspberries, raspberry sorbet

2 COURSE €24.⁵⁰ • 3 COURSE €31.⁵⁰

€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