

WELCOME TO RUSHES RESTAURANT

At Lough Allen Hotel and Spa

In this contemporary setting it is our aim to provide you with a memorable and affordable dining experience brought to you in a friendly and professional ambience.

If you have any special requirements please let your server know and we will do our best to accommodate you.

To maintain the peace and harmony of our restaurant we would kindly ask you to switch off your mobile phones or switch them to silent mode.

We Sincerely hope that you enjoy your dining experience with us and we look forward to seeing you again in the future.

*Executive Head Chef
Chef Santosh Kumar & Staff*

White Wine

Bottle

Romania	Paparuda Chardonnay <i>Amazing fruit & power. Ripe & thick, with lots of mango & toasted oak, A Chardonnay showing all the attributes.</i>	€19.95
France	Les Chaises Sauvignon Blanc <i>Delicious, fresh zesty lemon & green apple flavours, lively & refreshing with good length</i>	€21.00
Australia	Babington Brook Chardonnay <i>A very attractive, pure ripe Chardonnay with notes of pear & apple flavours with crisp acidity & good length</i>	€22.00
Italy	Pinot Grigio Veneto IGT Teresa Organic <i>Light Straw yellow colour with greenish shades. It has a delicate & fruity bouquet, dry & light bodied.</i>	€23.00
France	St. Bris Sauvignon Simonnet Febvre <i>Fresh & vibrant style of Sauvignon with full gooseberry and lime fruit.</i>	€25.00
N. Zealand	3 Woolly Sheep Marlborough Sauvignon Blanc <i>Aromas and citrus & limes with elderflower & Grapefruit notes. The palate is concentrated with lemon zest, stonefruit & floral flavours filling the mouth. The wine finishes crisp, clean & dry.</i>	€27.00

Rose Wine

California	Devil's Ridge White Zinfandel Rose <i>Off-dry & full of strawberries, round & easy drinking style with crisp finish</i>	€23.00
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Red Wine

Bottle

Romania	Paparuda Cabernet Sauvignon <i>Incredible richness, density & concentration, with a tight backbone. The core chocolate brownie, wild berry & raspberry are ripe & effusive, with hints of mint and cranberry & touches of cloves & nutmeg.</i>	€19.95
France	Les Chaises Merlot <i>Delicious juicy plummy fruits with mocha & Herbaceous notes</i>	€21.00
Australia	Babington Brook Shiraz <i>A rich full bodied wine with aromas of black fruits & pepper. Lovely notes of plums & chocolate on the palate with a spicy finish</i>	€22.00
France	Domaine Peiriere Merlot Vin de Pays d'Oc <i>Heady aromas of black & red fruits scented with jasmine & purple fruited jelly. Very satisfying flavours with juicy and ripe berried fruit lingering long.</i>	€23.00
Argentina	Bodega Lurton Malbec Piedra Negra <i>A vibrant, juicy wine with good rich fruit flavours – ripe plum & blackberry fruit layered with a mocha note.</i>	€25.00
France	Cotes-du-Rhone Saint Esprit <i>Smooth & elegant, full of berry flavours. Excellent length.</i>	€27.00
Spain	Cune Rioja Crianza D.O.Ca <i>Nice spicy chalky nose leads to an attractive structured Palate which is spicy & chunky, showing savoury berry fruit</i>	€28.00

Sparkling Wine

Italy	Prosecco Valdo Origine Brut <i>Persistent taste, it is bright harmonious and has an agreeably sweet aftertaste.</i>	€29.00
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Table D'Hote Menu

To Start

"Homemade Soup of the Day"

"Smoked Chicken Salad"

*Warm sliced smoked chicken, presented on baby gem salad with croutons,
Parmesan shavings and yoghurt dressing*

"Greek Salad"

Served with red onions, feta cheese & kalamata olives

Main Dishes

"Char Grilled Leitrim Sirloin Steak 10 oz"

Served with Onion Rings and a Madeira Jus (Supplement €7.50)

Chef Santosh Kumar Signature Dish

"Slow Braised Leitrim Lamb Neck"

Served on a Bed of Rosti Potatoes Complimented by its own Jus with hint of Mint

"Irish Chicken Supreme"

Served with Wild Mushroom Risotto & Sun dried Tomato Blanc

"Catch of the Day"

Served with Creamy Leeks & Carrot in a Mild Red Pepper Coulis

"Vegetarian Dish of the Day"

All dishes are served with Market Fresh Vegetables & Potatoes

Please consult with your waiter for additional side orders at €4.00 per portion

To Finish

"Warm Pear Almond Tart"

Served with Vanilla Ice Cream

"Meringue Nest"

Served with a Mixed Berry Compote and Freshly Whipped Cream

"Bailey's Cheesecake"

Served with Crème Chantilly

"Selection of Ice Cream"

Served in a Tuille Basket

3 Course Meal - €29.95

Service Charge not Included

"We hope you enjoy your meal"

Chef Santosh Kumar



A la Carte Menu

If you are on a dinner inclusive rate, we invite you to choose from any of the dishes below & we will add the supplementary charges to your account.

Starters

“Caramelised Scallop & Black Pudding”

Presented on a bed of braised red cabbage & apple sauce

€8.95 (Supplement €2.50)

Chef Santosh Kumar Signature Dish

“Poached Monk Fish in a Thai Green Curry”

Served in filo pastry basket with coriander naan Bread

€8.95 (Supplement €2.50)

“Char Grilled Butterfly Quail”

Presented on a bed of roasted sweet potato mash

with Les Chaises Merlot red wine jus

€8.95 (Supplement €2.50)

“Organic Goats Cheese Crostini”

Grilled garlic toasts, topped with melted organic goats cheese and olive tapenade, drizzled with fresh pesto dressing

€7.95 (Supplement €2.50)

Soups

“Roast Butternut Squash & Smoked Bacon Soup”

Infused with roast garlic €6.95

“Plum Tomato & Bell Pepper Soup”

Finished with basil puree €6.95

“Homemade Soup of the day” €5.95



Main Dishes

“Char Grilled Leitrim Special Prime Aged Sirloin Steak 10 oz”

Served with chive potato cake and green peppercorn sauce

€24.95

(Supplement €7.50)

“Leitrim Prime Aged Beef Fillet”

Presented on sautéed chicory with a duo of sauces, red wine glaze & béarnaise

€27.50

(Supplement €10.00)

“Pan Seared Barbary Duck Breast”

On caraway & beetroot relish finished with orange emulsion

€23.95

(Supplement €7.50)

“Rack of Leitrim Lamb”

On a bed of ratatouille enhanced with a garlic & rosemary Jus

€27.50

(Supplement €10.00)

“Pan-Fried Fillet of Atlantic Turbot”

Served with garden green vegetables with a caper lemon butter sauce

€29.95

(Supplement €10.00)

“Stuffed Cannelloni”

*Stuffed Pasta with Wild Mushrooms & Carrigaline Herb cheese Served in a Pomodoro sauce
finished with fresh parmesan shavings*

€18.50

(Supplement €3.50)

All dishes are served with Market Fresh Vegetables & Potatoes

Please consult with your waiter for additional side orders at €4.00 per portion

Service Charge not Included



Desserts

“Glazed Zesty Homemade Lemon Pie”

Served with Crème Chantilly

€6.95 (Supplement €2.50)

“Sticky Toffee Pudding”

Served with a Scoop of Caramel Ice Cream

€6.95 (Supplement €2.50)

“Rhubarb & Strawberry Cheese Cake”

Served with Fresh Whipped Cream & Almond Flakes

€6.95 (Supplement €2.50)

“Melted Chocolate Cake”

Served with a scoop of Vanilla Ice cream

€6.95 (Supplement €2.50)

“Passion Fruit Cream In a Crispy Tuile Basket”

Filled with Fresh Fruits

€6.95 (Supplement €2.50)

Service Charge not Included



To Finish

Freshly Brewed Tea

€2.95

Fair Trade Organic Coffee

€2.95

Herbal Tea Infusions

Latte

Cappuccino

Espresso

€2.95

Irish Coffee

Coffee with Irish Whiskey, Sugar & Cream

Bailey's Coffee

Coffee with Bailey's, Sugar & Cream

French coffee

Coffee with Brandy, Sugar & Cream

Calypso coffee

Coffee with Tia Maria, Sugar & Cream

Lough Allen Coffee

Hot Coffee with Hazelnut Liqueur, Sugar & Cream

€6.95





