

Set Dining Menu

Starters

Today's Homemade Soup with rustic bread

Arancini Mozzarella (2/7) served with our house-made arrabiata sauce

Caesar Salad (2/4/7) baby gem, bacon, parmesan, croutons & caesar dressing

Main Courses

Roast Loin of Pork (2/14) filled with sage & onion stuffing, served with spring vegetables, roast potatoes with a calvados apple jus

Blackened Cajun Chicken (7/14) served with spicy creole sauce, cherry tomato, rice and baby herb potatoes

Tagliatelle Al Fresco (2/4/7) (v) fresh pasta tossed in garlic & fresh chilli, spinach & basil in a roast pepper & cherry tomato sauce

Desserts

Strawberry Meringue (4/7) with choice of ice-cream, or fresh cream

White Chocolate & Raspberry Cheesecake (2/4/7) with ice-cream, or fresh cream

Eden Profiteroles (2/7) with fresh cream

2 Course with Tea or Coffee €24.95

3 Course with Tea or Coffee €29.95

Upgrade

Glass of Prosecco €5.00

Bottle of House Wine €22.00

Pre-booking required - Available for groups of 15+

Mon - Sat from 3:15 pm / Sun: 4:15pm - 8:30 pm

tel: (01) 493 1492

email: edenhousegastrobar@gmail.com



GASTRO BAR

Kids Set Dining Menu

Starters

Garlic Bread (2/7) with melted cheese

Arancini Mozzarella (2/7) with tomato sauce

Nachos (7) with melted cheese

Main Courses

Roast Turkey (2/7/14) with mashed potato, carrots, roast potato, stuffing & gravy

Tagliatelle (2/4/7) in tomato & basil sauce with garlic bread

Chicken Tenders (2/14) with chips

Cod Goujons (2/14) with chips

Sausages (2/14) with chips

Desserts

Warm Chocolate Brownie (2/4/7) with ice-cream

Vanilla Whipped Ice-Cream (4) with strawberry or chocolate sauce

2 Course €13.00

3 Course €16.00

Accompanying our Set Dining Menu

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1. Celery 2. Gluten/Wheat 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide (Gf) Gluten Free (Df) Dairy Free (V) Vegetarian (Vg) Vegan