



049 854 8200

www.lakesidemanor.ie

Breakfast in the Lakeview Restaurant

Buffet style breakfast

Lakeview restaurant with panoramic views

Display of cereals, juices, fruits and cheeses

A full Irish breakfast freshly cooked to order

Locally sourced bacon and sausages

Dining in the Manor Bar (12:00 p.m. – 9:00 p.m. daily)

The Manor Bar is a popular meeting point for locals with its relaxing atmosphere and spectacular views of the lake. We offer a scrumptious and varied menu that caters for all tastes.

Our Head Chef and team will be more than happy to cater for any dietary requirements. We also offer private dining for groups custom designed to suit all occasions. Why not try some of the signature dishes from our extensive bar menu, served daily between 12pm and 9pm. We also offer daily lunch time specials.

Sunday Lunch in the Lakeview Restaurant (12:30 p.m. – 3:30 p.m.)

Why not come along with your family and enjoy our Sunday lunch menu with a panoramic view?



TODAY'S SPECIALS

STARTERS

Homemade Soup of the Day (CG-CE-CRE) €4.90

gluten free, freshly made each morning, served with crispy bread rolls

Creamy Seafood Chowder (CR-MO-CE-MC-FL-SO-CRE) €5.90

a rich blend of fresh seafood, chunky vegetables, and a creamy fish velouté, topped with fresh chives

Banzai Prawns (CR-NU-CR-CA-CRE) €7.90

king prawns, coated in our own recipe peanut and lime spicy sauce, served with a timbale of fragrant jasmine rice

Classic Caesar Salad (E-MU-MC-G-CRE) €4.95

baby gem lettuce, crispy bacon, croutons, shaved parmesan cheese and house made Caesar dressing

Clonakilty Black Pudding Parcels (G-S-H-E) €5.95

tasty, rich Clonakilty black pudding, red onion marmalade, in a crispy parcel, with tossed salad and an sweet apple puree

Lakeside Manor's Fresh Chicken Wings (MU-CH-CE-MU-H) €6.90

cooked on our premises with Peter's spicy glaze, served with a cool blue cheese and crème fraiche dip

Caramelized Pear and Goats Cheese Salad (CRE-G-ML-SO) €5.50

lightly caramelized pear slices, tossed in our house dressing, with crumbled goats cheese and mixed leaves

Garlic Mushrooms (E-ML-G-MU-CRE) €6.50

crispy button mushrooms, stuffed with cream cheese, deep fried, and served with a baby leaf salad and a rich aioli sauce

Additives List

CE	celery	G	gluten	MU	mustard
CH	chilli	GA	garlic	NU	nuts
CR	crustaceans	H	honey	SE	sesame
CRE	cream	LN	lupins	SO	soya
E	eggs	ML	milk	SU	sugar
FL	fish	MO	molluscs	SUL	sulphur dioxide sulphates

House dressing (SO MU CE E H)

MAIN COURSES

From the Grill

Manor Famous Steak on the Stone (ML-CE-SO) €20.00

succulent Irish 10oz fillet steak, served with butter sautéed onions and mushrooms, choice of sauce and light salad

Prime 14oz Sirloin Steak (ML-CE-SO) €23.95

fresh Irish beef, seasoned, grilled to your liking, served with our famous onion relish, butter sautéed onions and mushroom, and a choice of our gluten free sauces

8oz Steak Sandwich (ML-CE-SO-G) €14.95

grilled minute steak, served on an Irish soda farl, with aioli sauce, smoked cheese, onions and mushrooms

Lakeside King Burger (G-ML-E-SO) €13.90

8oz prime beef burger, or chicken fillet if you prefer, served on a floury bap, with salad, onion rings and melted cheese

All of our steaks are cooked to order.

Please allow time for well done, medium well, etc...

Approximately 25 minutes

All of our sauces are gluten free

- Pepper – creamy peppercorn brandy sauce
- Diane – onions, mushroom, mustard, cream
- Wild mushroom – selection of mushrooms, cream
- Garlic butter – freshly crushed garlic with Irish creamy butter
- Bordelaise – butter mushrooms, pearl onions, lardons of bacon, demi glace red wine

All of our main courses are served with a choice of freshly cut chips, cheese and garlic potatoes, homebaked potato or salad.

All of our ingredients, where possible, are sourced from local suppliers, our meats are from Bord Bia approved local farmers.

All of our dishes are prepared on our premises by our award winning team of chefs.

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From the Poultry House

Supreme of Chicken Maryland (G-E-ML-SO)	€15.95
<i>lightly crumbed chicken supreme, with bacon wrapped tomato, pineapple and banana fritters</i>	
Peter's New Orleans Chicken (E-MC-SO-CH)	€16.50
<i>spiced chicken supreme, pan fried, served on a bed of fluffy white rice, with a rich tomato and chilli reduction</i>	
Honey Roast Half Duckling (CE-HO-SO)	€17.95
<i>baked in our ovens, with a light honey glaze, smothered with a rich orange and stem ginger sauce)</i>	
Manor Bar's Chicken and Vegetable Skewers (ML-G-EG-MU-CE-CRE)	€13.95
<i>tender chunks of chicken fillet, lightly coated in a batter, on a skewer with grilled red and green peppers, with our own spicy satay sauce</i>	
Lakeside Manor's Special Chicken Curry (CE-ML-G-MU)	€11.90
<i>fresh curry sauce, with freshly cooked chicken fillet pieces, crunchy vegetables, and a light poppadom, served with basmati rice</i>	
Oriental Style Chicken Stir Fry (NU-G-SO-CE-SE)	€14.50
<i>marinated strips of chicken fillet, with oriental vegetables, cooked in Peter's special sauce, served with either basmati rice or spiced noodles</i>	
Supreme of Chicken Pascale (CRE-SUL-SO-O)	€15.95
<i>juicy supreme of Irish Chicken, stuffed with a sage and spring onion champ, wrapped in smoked bacon and smothered in a rich wild mushroom and cream sauce</i>	
Japanese Style Chicken Teri-Yaki (SO-GI-CH-CEL-NU-G-HO-E)	€15.95
<i>tender escalope of chicken fillet, coated in egg and cornflour, lightly pan fried, and finished in our house special teri yaki sauce</i>	

From the Ocean

Bourride of Seafood (ML-CE-CR-FL-GA-CRE-SUL)	€16.95
<i>a rich casserole of mixed seafood, with rosemary, garlic, cherry tomatoes and a white wine cream sauce</i>	
Herb Crusted Fillet of Salmon (FL-SO-E-MC-G)	€17.90
<i>oven baked fillet of salmon, with a crispy crust of fresh herbs and bread crumbs, served on a lemon and dill broth</i>	
Beer Battered Fillet of Cod (G-CE-FL-ML-E-SO-MU)	€15.00
<i>chunky fillet of boneless codling, encased in a crispy beer batter, served with a fresh, homemade tartare sauce, and fresh lemon wedges</i>	
Crispy Dublin Bay Scampi (CR-G-ML-CE-SO)	€18.50
<i>juicy king prawns, with a light tempura batter, served on a bed of tossed house salad with tartaer sauce and fresh lemon wedges</i>	

From the Mediterranean

- Lasagne al Forno (G-T-MU-ML-CE-GA-CRE)** €14.50
our famous lasagne, with prime beef, herbs and cheesy crust, served sizzling hot from our oven, with baked garlic bread and tossed salad)
- Pasta Carbonara (G-E-MU-ML-CE-GA-CRE)** €13.50
the classic dish, spaghetti, smoked bacon, mushrooms, onions, garlic, in a rich white wine sauce, topped with fresh parmesan shavings (add chicken fillet for €2.50 extra)
- Pesto and Mussel Linguini (CR-MO-E-G-MU-ML-CE-GA)** €15.95
juicy mussels, fresh pesto and linguini pasta, lightly bound together in a pan, served piping hot, with garlic toastees and parmesan shavings

Vegetarian Options

- Oriental Vegetable Stir Fry (NU-G-SO-CE-SE)** €11.95
lightly spiced stir fry of mixed vegetables, served with spiced noodles or basmati rice
- Vegetarian Thai Curry (NU-CRE-G-SO-CE-SE)** €12.50
young vegetables, in a creamy thai green curry sauce, with jasmine rice
- Pasta Primavera (G-GA-E)** €11.50
penne pasta, with young vegetables in a light tomato sauce

Slimming Options

- Steamed fillet of salmon with tomato and spicy onion salsa (FL-SO-ML) (0 SYNS)** €15.95
succulent fillet of salmon lightly steamed with a rich salsa of tomato and spring onion
- Oven baked fillet of chicken with crème fraiche & coriander drizzle (G, MG, SO, CH) (0 SYNS)** €14.95
juicy breast of chicken baked in our ovens with a light crème fraiche & coriander drizzle
- Seafood casserole (MO-CRE-FL) (0 SYNS)** €16.50
A mix of tender seafood in crème fraiche and herb sauce with cherry tomatoes
- Lingini Pasta with roasted vegetables & pasta (G-GA)(0 SYNS)** €12.95
Al dente pasta tossed in a pan with fresh herbs roasted vegetables and pasta
- Jerk Chicken with boiled rice (0 SYNS) (CE-ML-G-MU)** €14.95
A richly spiced fillet of chicken served with boiled rice and a creme fraiche and cucumber dip

Sides

Creamed Potato	€2.00	Sautéed Onions	€2.00	French Fried Onions	€3.00
Baked Potato	€2.00	Sautéed Mushrooms	€2.00	Roasted Vegetables	€2.50
Chunky Chips	€2.50	Tossed Salad	€2.00	Extra Sauce	€2.00
Garlic Cheese Potato	€2.50	Coleslaw	€2.50		

CHILDREN'S MENU

Burger with Cheese (G-ML-E-SO)	€4.90
Chicken Bites (G-ML-E-SO)	€3.90
Sausages with Mash and Gravy (G--E-SO)	€4.50
Cheese and Tomato Pizza Breads (G-GC-E-SO-D)	€3.50
Penne Pasta Bolognese (G-E-SO-D-GL)	€4.90
Penne Pasta in Tomato Sauce with Melted Cheese (G-E-SO-D-GL)	€3.90
Half Joint of the Day	€6.90
Kid's Chicken Curry (CE-ML-G-MU)	€5.90

DESSERT MENU

Homemade chocolate brownie with vanilla icecream (G-CRE-NU-E) <i>decadent, rich brownie, served warm with vanilla icecream</i>	€5.50
Vanilla crème brulee (CRE-E-SU) <i>chilled vanilla brulee with a crispy sugar crust</i>	€5.50
Chocolate fudge cake (G-CRE-NU-E) <i>the classic fudge cake served with ice-cream or cream</i>	€5.50
Sticky toffee pudding (G-CRE-NU-E-SU) <i>warm toffee pudding with cream or ice cream</i>	€5.50
Selection of ice-cream (CRE-E-ML)	€5.50
Deep Apple pie (G-E-CRE) <i>warm apple pie served with cream or ice cream</i>	€5.50
Lemon meringue pie (G-CRE-E-NU)	€5.50
Fresh fruit tartlet (G-CRE-E-NU) <i>home made tartlet with custard and fresh berries with fresh cream</i>	€5.50
Homemade cheesecake (G-D-CRE-E-SU) <i>Ask your server for todays flavour</i>	€5.50

Additives List

CE celery	G gluten	MU mustard
CH chilli	GA garlic	NU nuts
CR crustaceans	H honey	SE sesame
CRE cream	LN lupins	SO soya
E eggs	ML milk	SU sugar
FL fish	MO molluscs	SUL sulphur dioxide sulphates

House dressing (SO MU CE E H)

WINE LIST

75cl Bottle

White

Terranoble Sauvignon Blanc (CHILE) €18.50

Spring-time scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit.

Patriarche Chardonnay (FRANCE) €21.50

This medium-bodied cool-climate Chardonnay is full of vibrant green apple juiciness.

Bosco Pinot Grigio (ITALY) €20.50

A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours.

Baron de Ley white Blanco (SPAIN) €23.50

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon.

Te Pa Sauvignon Blanc, Marlborough, (NEW ZEALAND) €31.50

Intense aromas of hawthorn and kiwi are followed by layer upon layer of flavours; nectarine, mango and papaya, each more concentrated than the last. A Sauvignon Blanc for Sauvignon Blanc lovers!

Rosé

Noémie Vernaux Rosé (FRANCE) €21.75

A beautiful pale pink colour with subtle perfumed flavours of strawberries and summer cherries.

Sparkling

Furlan Prosecco Frizzante €29.50

Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante. This is a particularly fresh and aromatic example with a fine mousse and a long-lasting flavour.

Champagne

G.H. Mumm Cordon Rouge Brut €38.00

Smooth, ever-popular celebratory champagne which is perfect for any celebration. In the late-19th century, this champagne was decorated with the Cordon Rouge as a tribute to the Légion d'Honneur.

Red

Terranoble Cabernet Sauvignon (CHILE) €18.50

Super ripe fruit flavours of red berries, dark cherries and blackcurrants with soft tannins and a seriously long finish.

Patriarche Merlot (FRANCE) €21.50

Juicy autumnal fruit flavours of blackberry and damson with a smooth and mellow mouth-feel.

Montepulciano d'Abruzzo Tenuta Giglio (ITALY) €22.50

An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice. On the palate it is full-bodied and soft with a lingering flavour.

Finca Florencia Malbec (ARGENTINA) €24.00

90-year-old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.

Baron de Ley Rioja Reserva (SPAIN) €35.50

A modern style of fruit-driven Rioja with ripe strawberry flavours nicely seasoned with American oak.



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