

THE OAKROOM RESTAURANT
at Adare Manor

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IN ROOM DINING
MENU

USA			
2320	Arnold Palmer, Cabernet Sauvignon Napa Valley	2005	€48.00
SOUTH AFRICA			
2276	David Frost, Signature Series, Shiraz Coastal Region	2007	€31.00
2277	David Frost Merlot, Paarl	2002	€64.00
ARGENTINA			
2370	Luigi Bosca, Lujan de Cuyo, Malbec Mendoza	2005	€46.00
CHILE			
2308	Odfjell, Armador, Cabernet Sauvignon Maipo Valley	2006	€29.00
2309	Emiliana Vineyards, Merlot D.O Rapel Valley	2007	€28.00
HALF BOTTLES			
WHITE			
1025	Chablis, Joseph Drouhin, France	2006	€29.00
1068	Sancerre, Comte de Lafond, France	2006	€32.00
1157	Huia Sauvignon Blanc, Marlborough New Zealand	2008	€26.00
1149	Penfolds, Koonunga Hill, Chardonnay Australia	2006	€19.00
RED			
2033	Beaune, Lombeline, France	2006	€29.00
2071	Fleurie, Bouchard Père & Fils, France	2007	€29.00
2081	Châteauneuf du Pape "Les Cèdres" Paul Jaboulet Aîné, France	2006	€35.00
2098	Château Rauzan-Despaigne, Bordeaux	2006	€21.00
2253	Chianti Rufina, Villa di Vetrice, Italy	2006	€20.00
2261	Marques de Riscal Reserva Rioja, Spain	2004	€28.00
871	Penfolds, Koonunga Hill, Shiraz-Cabernet Australia	2006	€19.00
2310	Emiliana Vineyards, Cabernet Sauvignon D.O Rapel Valley, Chile	2007	€15.00

BREAKFAST MENU

Served between 7.00am and 11.00am

The Continental

Choice of Cereals or Porridge

Basket of Freshly Baked Pastries, Toast

and Homemade Brown Bread with Preserves

Fresh Fruit Salad Bowl, Mixed Berry Yoghurt

Freshly Squeezed Orange Juice or Grapefruit Juice

Freshly Brewed Coffee or The Adare Manor Selection of Teas

€18.00

The Adare Manor Breakfast

(Continental Breakfast and any choice of the following)

€25.00

Traditional Full Irish Breakfast

Scrambled Eggs served with Bacon, Sausage

Black and White Pudding, Mushroom

Tomato, Sauté Potatoes

or

Poached Egg Benedictine

or

The Oakroom Omelette

(Cheese, Mushroom, Bacon and Scallion)

or

Smoked Salmon and Chive Scrambled Eggs

or

Classic French Toast

or

Crêpes served with Maple Syrup

ALL DAY MENU

Served between 11.00am and 10.00pm

STARTERS

Homemade Soup of the Day with Freshly Baked Brown Bread
€6.50

French Onion Soup with Toasted Parmesan Croutons
€7.00

Warm Irish Chicken Caesar Salad with Bacon and Parmesan Shavings
€12.50

Anti Pasti Platter
(Cured Meats, Irish Cheeses, Smoked Salmon and Olives)
€18.50

Crispy Duck Spring Rolls with Sweet Chilli Sauce
€11.50

Warm Blue Bell Falls Goats Cheese and Cherry Tomato Salad
Olive, Pesto and Balsamic Dressing
€11.50

Smoked Irish Salmon, Beetroot and Horseradish Salsa
Pickled Red Onion Salad, Homemade Brown Bread
€13.00

SANDWICH SELECTION

Toasted "Bacon, Lettuce and Tomato"
served with Salad, Coleslaw and French Fries
€12.50

Curried Irish Chicken and Salad Wrap
Potato Wedges, Coriander and Garlic Mayonnaise
€13.50

Toasted Triple Decker Sandwich with Irish Ham
Cheddar Cheese and Tomato Chutney
served with Coleslaw and Crisps
€10.50

Tuna, Red Onion and Cheddar Cheese
on Homemade Brown Bread, New Potato and Scallion Salad
€11.50

WHITE

USA

1162 Wente Vineyard, Chardonnay
Livermore Valley, San Francisco Bay 2005 €37.00

1167 Arnold Palmer, Chardonnay
Santa Barbara County 2005 €48.00

ARGENTINA

836 Luigi Bosca, Chardonnay Reserva
Mendoza 2006 €36.00

CHILE

1175 CYT, Chardonnay, Valle Central 2008 €28.00

1178 Emiliana Vineyards, Sauvignon Blanc
D.O Valle Central 2008 €29.00

RED

FRANCE

Burgundy

Côtes de Nuits

2002 Côte de Nuits Villages, Lombeline 2006 €48.00

Côte de Beaune

2032 Beaune, Lombeline 2006 €49.00

Beaujolais

2069 Fleurie, Domaine des Nuges 2007 €47.00

Côtes du Rhône

2080 Châteauneuf du Pape "La Bernardine"
M.Chapoutier 2006 €65.00

2077 Côte du Rhône, Domaine St Gayan 2007 €29.00

Bordeaux

2098 Château Rauzan-Despagne 2006 €37.00

ITALY

2250 Montepulciano d'Abruzzo
Cantina Zaccagnini 2007 €37.00

862 Chianti Classico Reserva
Lamole di Lamole 2004 €45.00

SPAIN

2266 Ontanon, Crianza, Rioja 2005 €37.00

CHAMPAGNE

990	Henriot, Brut Souverain		€78.00
991	Henriot, Brut Souverain	Half Bottle	€44.00
800	Louis Roederer Brut Premier		€95.00
801	Louis Roederer Brut Premier	Half Bottle	€55.00
1014	Moet et Chandon Brut Imperial		€85.00
1009	Dom Perignon Brut	2000	€340.00
1010	Laurent Perrier, Rosé Brut		€165.00

WHITE

FRANCE

Chablis

1021	Chablis William Fevre	2007	€48.00
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Côtes de Beaune

1030	Puligny Montrachet Premier Cru "Sous le Puits", Merlin	2006	€140.00
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Côtes du Maconnais

1055	Macon-Lugny "Les Genievres" Louis Latour	2007	€47.00
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Loire Valley

814	Haut Poitou, Sauvignon Blanc Cave du Haut Poitou	2007	€28.00
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1066	Sancerre, Pascal Jolivet	2007	€56.00
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SPAIN

1100	Marques de Riscal, Sauvignon Blanc Rueda	2007	€33.00
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ITALY

821	Pinot Grigio San Giorgio	2008	€33.00
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NEW ZEALAND

1156	Huia Sauvignon Blanc, Marlborough	2008	€48.00
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MAIN COURSE

Mushroom and Herb Tagliatelle
with White Wine, Cream Sauce and Garlic Bread
€18.00

Deep Fried Breaded Cod with Mushy Peas
Homemade Chips and Tartare Sauce
€17.50

Cheese and Tomato Pizza
€12.50

Grilled Irish Beef Burger with Cheddar Cheese and Bacon
Homemade Chips, Coleslaw and Tomato Relish
€16.50

Oakroom Omelette filled with Cheese, Bacon
Mushrooms and Scallions
served with Salad, Coleslaw and French Fries
€13.50

Deep Fried Chicken Goujons
served with French Fries and Garlic Mayonnaise
€14.00

Pan-Fried Medallions of Irish Beef
Sautéed Wild Mushrooms, Garlic Spinach,
Lyonnais Potatoes, Pepper Sauce
€33.50

SIDE ORDERS

€4.50

French Fries

Seasonal Vegetables

Baby Boiled Potatoes

Creamed Potato Purée

Sauté Potato Lyonnaise

Mixed Green Salad, Balsamic Dressing

DESSERT

Selection of Irish Farmhouse Cheese
with Fresh Fruit and Biscuits

€13.50

Warm Chocolate and Raspberry Tart
Rich Chocolate Sauce

€12.50

Selection of Homemade Ice Cream and Sorbets

€10.50

Mixed Berry Eton Mess with Orange Shortbread

€11.50

Fresh Fruit Salad served with Citrus Sorbet

€9.50

IN ROOM WINE LIST WINES BY THE GLASS

CHAMPAGNE

Henriot, Brut Souverain

€16.50

White Wine

Chardonnay

CYT

2008

€7.00

Valley Central, Chile

Sauvignon Blanc

Emiliana Vineyards

2008

€7.00

D.O Valle Central, Chile

Sancerre

2007

€11.00

Gerard et Pierre Morin

Pinot Grigio

Pinot Grigio

2008

€9.00

San Giorgio, Italy

Red Wine

Cabernet Sauvignon

Odfjell, Armador

2006

€7.00

Maipo Valley, Chile

Merlot

Emiliana Vineyards

2007

€7.00

D.O Rapel Valley, Chile

Syrah

Domaine Saint Gayan, Côte du Rhône

2007

€9.00

PICNIC MENU

Please order the previous evening for the following day

Our Picnic includes a Selection of Sandwiches, Homemade Cakes, Pastries,
Biscuits and a Selection of Irish and European Cheeses served with
Fresh Fruit and Crackers.

It also includes Water or a Soft Drink of your Choice
€24 Euros per person

May we suggest an addition of
Strawberries and a half bottle of Champagne
€58 Supplement

We will be happy to prepare a more extensive picnic
for your pleasure if required.
Please contact the Manager on duty the previous evening.

OUR YOUNGER VIP MENU

Grilled Cheddar Cheese on Toast
€5.50

Roast Irish Chicken Breast with Vegetables and Potatoes
€14.50

Sausages, Beans and Chips
€11.00

Fish Fingers, Peas and Chips
€10.50

Tagliatelle Pasta and Tomato Sauce
€8.50

Buttered Penne Pasta
€6.50

Cheese and Tomato Pizza
€12.50

Fresh Fruit Salad served with Citrus Sorbet
€8.50

Fresh Fruit Platter
€8.50

Banana Split
€9.50

Selection of Homemade Ice Cream
€6.50

AFTERNOON TEA

(Served between 2.00pm and 5.00pm)

The DRAWING ROOM AFTERNOON TEA

Smoked Irish Salmon, Cucumber and Cream Cheese Sandwich
Curried Irish Chicken and Salad Wrap
Tuna, Red Onion and Cheddar Cheese Melt
Open Toasted "BLT"
Freshly Baked Fruit Scones served with Clotted Cream
Lemon Curd and Homemade Fruit Preserve
Assortment of Individual Homemade Pastries and Cakes
Your Choice of Freshly Brewed Coffee
or The Adare Manor Selection
of Loose Leaf Teas
€26.50 per person

VEGETARIAN AFTERNOON TEA

Goats Cheese and Cherry Tomato Bruschetta
Deep Fried Vegetable Samosa
Egg and Scallion Mayonnaise Sandwich
Smoked Cheddar and Onion Chutney Sandwich
Freshly Baked Fruit Scones served with Clotted Cream
Lemon Curd and Homemade Fruit Preserve
Assortment of Individual Homemade Pastries and Cakes
Your Choice of Freshly Brewed Coffee
or The Adare Manor Selection
of Loose Leaf Teas
€26.50 per person

To Compliment your Afternoon Tea,
May we recommend a glass of Champagne and fresh Strawberries
€22.00 Supplement per person

CHILDREN'S AFTERNOON TEA

Roast Irish Chicken Sandwich
Cheddar Cheese and Ham Sandwich
Nuttella and Banana Sandwich
Freshly Baked Fruit Scone and Homemade Preserve
Ginger Bread Cookie, Fresh Fruit Skewer
Homemade Pastries and Cakes
Hot Chocolate and Marshmallows
€18.00 per person

OVERNIGHT MENU

Served from 10.00pm to 7.00am

Roast Irish Chicken, Cos Lettuce and Mayonnaise Sandwich
€9.50

Triple Decker Sandwich with Irish Ham, Cheese and Chutney
€9.50

Cheese and Tomato Pizza
€12.50

Goujons of Chicken with French Fries and Garlic Mayonnaise
€14.00

Toasted "Bacon, Lettuce and Tomato" Sandwich
served with Salad, Coleslaw and French Fries
€12.50

Fresh Fruit Salad served with Citrus Sorbet
€9.50

Selection of Homemade Ice Cream and Sorbets
€10.50

Warm Chocolate and Raspberry Tart
Rich Chocolate Sauce
€12.50

Mixed Berry Eton Mess with Orange Shortbread
€11.50