



## **Classiebawn Restaurant**

### **Dinner Menu @ Radisson blu, Sligo**

Our Kitchen Team

Executive Chef: Joe Shannon

Head Chef: Keith Christie

Chef de Partie: James Barnes , Shaun Singleton

Commis Chefs: Robert Heaslip , James McGwynne, Robert Harrison

Our Restaurant Team

Restaurant Manager: Adam Szczerbinski

Restaurant Supervisors: Simon Spellman, Agnieszka Buczynska, Liviu Rambu

We would like to thank all our suppliers for their wonderful produce

Our Fresh Fish - John Flynn, Sligo

Our Fruit & Vegetables -Total Produce Organic Herbs & Vegetables from Rossinver Co. Leitrim

Our Speciality Meats & Poultry - Pallas Foods

Beef: Damien Carty - Drumnagranshy, Keash, Ballymote Co. Sligo Herd No; U1231908

Lamb: Damien Treacy – Heathlawn, Killimor, Ballinasloe, Co. Galway

Pork: John Corrigan - Aughavas, Co. Leitrim



Dear Guests, please be advised that if you are on dinner bed & breakfast package the dishes marked with  
\* \* \* sign would incur supplement charges for more details please speak to your waiting staff  
Rib Eye Steak €10 // Cheese board € 3.00

---

## Starters

### Radisson Prawn Cocktail

*Corn Cream, Samphire, Brandy & Smoked Garlic Aioli, Filo Crisp*  
(1,2,3,7,12)  
€9.50

### Terrine of Thornhill Duckling & Pistachio

*Plum & Ginger Jam, Toasted Brioche*  
(1,3,7,8,10)  
€8.95

### Andarl Farm Pork & Clonakilty Black Pudding Croquette

*Quail Egg, Smoked Tomato Ketchup*  
(1,3,7,10,12)  
€8.50

### Slow Baked Celeriac


*Pear Puree, Rémyoulade Toasted Hazelnut, Apple & Tarragon Emulsion*  
(8,10)  
€8.25

### Butternut Squash Risotto

*Roasted Pumpkin Seeds & Crispy Sage Leaves*  
(7,11,12)  
€7.95

### Juniper Berry & Citrus-Cured Salmon

*Pea Puree, Samphire, Garden Pea,  
Radish & Yuzu Lemon Salad*  
(4,12)  
€7.00

Chef's Soup of the Day (7,9)   
€6.00

---

### Allergen information:

1 Wheat, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk  
8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds,  
12 Sulphites, 13 Lupin, 14 Molluscs  
"All of our dishes may contain traces of nuts,  
please speak to your server if you have a nut allergy"

# Main Courses

## **8oz Irish Rib Eye Steak \*\*\***

*Onion Rings, Roast Vine Tomato, Flat cap Mushroom & Chunky Chips,  
Pepper Sauce or Red Wine Jus*

*(1,7,9,12)*

**€27.95**

## **Baked Cod Fillet**

*Red Pepper & Irish Dillisk Crust, Cassoulet of Beans & Pancetta, Dill Emulsion  
Served with Seasonal Vegetables*

*(1,4,7,9,12,14)*

**€19.95**

## **Fillet of Seabass**

*Curried Cauliflower Puree, Samphire, Brown Shrimp Velouté  
Served with Seasonal Vegetables*

*(2,4,7,9,12)*

**€19.50**

## **Slow Cooked Short Rib of Irish Beef**

*Champ Mash, Baby Carrot, Black Cabbage & Red Wine Sauce  
Served with Seasonal Vegetables*

*(7,9,12)*

**€19.50**

## **Oven Baked Crossgar Chicken Supreme**

*Brioche & Cep Stuffing, Gratin Potato, Charred Shallot & Tarragon Jus  
Served with Seasonal Vegetables*

*(1,3,7,9,12)*

**€18.50**

## **Thornhill Crispy Duck Leg Confit**


*Lentils & Chorizo Cassoulet, Wilted Bok Choy  
Served with Seasonal Vegetables*

*(7,9,12)*

**€15.95**

## **Porcini Mushroom Tortellini**

*Wild Mushrooms, Baby Spinach,  
Rocket Salad & Basil Cream*

*(1,3,6,10,12)* 

**€12.95**



## Side Dishes

Any Three Sides	€9.95
Any Two Sides	€6.25
Chunky Chips	€3.65
With Garlic Dip (3)	
Onion Rings	€3.65
With Smoked Tomato Ketchup (1,12)	
Mixed House Salad (10,12)	€3.50
Creamy Champ Potato (7)	€3.50

## Something Sweet

### Selection of Artisan Irish Cheeses\*\*\*

*Grapes, Quince Jelly, Biscuits*

*(1,3,7,8,9,11)*

€9.95

### Salted Carmel, Popcorn & Hazelnut Cheesecake

*Rum & Raisin Ice-Cream*

*(1,3,7,8)*

€6.45

### White Chocolate Banana & Peanut Pudding

*Mint Chocolate Ice-Cream*

*(1,3,5,7,8)*

€6.45

### Vanilla Crème Brulee

*Blackberry Sorbet*

*(3,7)*

€5.95

### Sticky Toffee Pudding

*Toffee Sauce & Honeycomb Ice-Cream*

*(1,3,7)*

€5.95

### Coconut Pana Cotta

*Pineapple Tuile and Candied Walnuts*

*(1,8)*

€5.95

### Allergen information:

1 Wheat, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk  
8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds,  
12 Sulphites, 13 Lupin, 14 Molluscs

“All of our dishes may contain traces of nuts,  
please speak to your server if you have a nut allergy”