

Dinner Menu for Burren Peaks Walking Weekend Saturday Night Sept 9th – 7pm.

Hyland's Burren Hotel.

Starters:

Vegetable soup:

Freshly made in house, served with homemade brown bread.

Caesar Salad:

Freshly cut lettuce, chicken, croutons & parmesan cheese with dressing.

Mains:

Baked Fillet of Salmon:

Oven baked fillet of salmon with a honey & mustard glaze served on a bed of creamy mashed potato with a side of seasonal vegetables.

Homemade Beef Burger:

Award winning 8oz burger from Neil Hawes local craft butcher, topped with cheese, tomato & bacon in a brioche bun, served with Hyland's own chunky chips and house salad.

Baked Aubergine:

Oven baked aubergine filled with ratatouille & mozzarella cheese and served with the house salad & side of seasonal vegetables.

Dessert:

Warm Apple Pie:

Served with freshly whipped cream.

Chocolate Mud Pie:

Served with freshly whipped cream.

Choices and prices

Starter & Mains with tea/coffee = €20pp

Mains & Dessert with tea/coffee = €20pp

Starter, Mains & Dessert = €25pp