

# OUTSIDE MULLINGAR

February 7<sup>th</sup> ~ March 9<sup>th</sup>

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1<sup>ST</sup> COURSE

## Tomato and Basil Soup

*Fresh Roma tomatoes, steamed and blended with carrots and onions. Topped with fresh basil.*

## Breadsticks

*Chef prepared homemade bread rolls buttered and sprinkled with garlic salt.*

2<sup>ND</sup> COURSE

## Brown Butter Peas and Carrots

*Fresh carrots and peas pan fried with brown butter, salt and pepper.*

## Colcannon Potatoes

*Yellow potatoes mashed with baby spinach, green onion and milk.*

## Signature Fried Chicken

*Succulent boneless chicken thighs hand breaded and fried golden brown.*

3<sup>RD</sup> COURSE

## Sugar Cookies

*House made sugar cookies. Baked fresh daily.*

BEVERAGES

*All meals are served with your choice of non-alcoholic beverage.*

COKE

CHERRY COKE

ICED TEA

ARNOLD PALMER

REGULAR COFFEE

DIET COKE

LEMONADE

SPRITE

ASSORTED HOT TEAS

DECAF COFFEE

-  *Dinner is served as a prix fixe meal. Salad and breadsticks will be served prior to the main course. Dessert will be served following dinner.*
-  *Gluten Free Guests can enjoy our signature fried chicken fried in vegetable oil with guava flour. This dinner is served with wild grain rice and glazed green beans.  
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*
-  *Vegetarian Guests can enjoy our house made vegetable lasagna. This dinner is served with wild grain rice and glazed green beans.  
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*
-  *Vegan Guests can enjoy our vegetable stir-fry made with zucchini, carrots, mushrooms, squash, eggplant and broccoli. Lightly coated with teriyaki glaze. Served with wild grain rice.  
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*

*\*Ticket price includes all the items listed above. \*\*TIP IS NOT INCLUDED IN PRICE\*\**