

OUTSIDE MULLINGAR

February 7th ~ March 9th

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1ST 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.

2ND 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.

Fudge Brownies

House made fudge brownies topped with 4 leaf clover sprinkles. Baked fresh daily.

3RD COURSE

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

BEVERAGES

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.

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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*