



SEVEN OAKS
HOTEL & LEISURE

NITE BITE MENU



SEVEN OAKS

HOTEL & LEISURE CLUB

The Building now known as the "Seven Oaks Hotel" has a colourful history.

Built around 1820 by (Quaker) Samuel Haughton it was known as "Greenbank".

It was considered for use as a fever hospital around 1840. Wilfred Haughton lived here in 1845 and planted daffodil bells in an arrangement displaying Wellington's troops in Waterloo.

He died in 1898 and the house was taken over by his sister and her Husband Rev. J. Jameson.

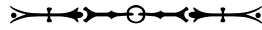
An RIC inspector John Brooks lived here in 1908.

Michael Molloy, of the Tullow Street drapery shop purchased the building in 1912.

In 1948 it was purchased by the administrator of Carlow Cathedral.

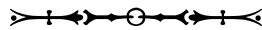
In the 1950's it opened its doors as a Hotel. Named in the beginning as the "Crofton Hotel" later it became known as the "Oakland" and in 1977 was renamed as the Seven Oaks Hotel which it has carried into the New Millennium.

TO START



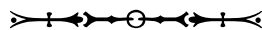
Homemade Soup of the Day served with Homemade Brown Bread ^(1,7,9,12)	€6.00
Crispy Potato Skins filled with Spanish Chorizo, Roasted Red Pepper and topped with Parmesan ^(7,12)	€8.50
Honey and Whiskey Glazed Chicken Wings, Ranch Dressing ^(3,7,9,10)	€8.50
Creamy Wild Mushroom Bruschetta with Shaved Parmesan and Truffle Oil ^(1,7)	€8.50
Chicken Liver Pâté served with Melba Toast and Apple Cider Gel ^(1,7,12)	€9.50
Steamed Mussels, White Wine, Cream and Parsley Sauce, Crispy Sourdough ^(1,3,4,7,14)	€9.50
Crispy Panko Fried Prawns with Sweet Chilli and Lime Dip ^(1,2,3,4,7)	€9.95

SALADS



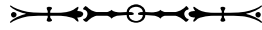
Smoked Chicken Caesar Salad, Gem Lettuce, Shaved Parmesan and Crunchy Croutons ^(1,3,4,7,8,10,12)	€9.50
Warm Shredded Duck and Baby Gem Salad with Smoked Bacon and Hazelnut Dressing ⁽⁸⁾	€10.50
Smoked Salmon, Avocado, Cucumber and Cress Salad with Caper and Dill Dressing ⁽⁴⁾	€10.50

VEGETARIAN OPTIONS



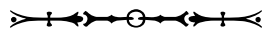
Butternut Squash and Chickpea Curry with Poppadum and Steamed Rice ^(1,3,7,9,10,12)	€15.00
Homemade Falafel Burger, topped with Pickle, Vine Tomato, Hummus and Gem Lettuce ^(1,10,11,12)	€15.50
Spinach, Ricotta and Walnut Cannelloni, Tomato Sauce, Shaved Parmesan and Garlic Bread ^(1,3,7,9,10,12)	€15.50

PASTA AND RICE CHOICES



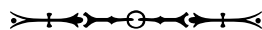
Spanish Chorizo and Red Pepper Linguini topped with Parmesan and Garlic Bread ^(1,3,7)	€16.50
Tikka Masala with Chicken, Roast Vegetables, Poppadum and Steamed Rice ^(1,5,7,9,10)	€16.50
Chicken and Vegetable Stir-Fry with Egg Noodles in a Sweet Chilli and Soy Sauce ^(1,3,6,9,10)	€16.50

GRILL FAVOURITES



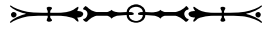
8oz Sirloin Steak, Sauté Onion and Mushrooms, Fries and Pepper Sauce ^(7,9,12)	€26.00
8oz Ribeye Steak, Sauté Onion and Mushrooms, Fries and Pepper Sauce ^(7,9,12)	€26.50
Slow Cooked Lamb Shank, Roasted Squash, Creamed Potato and Rosemary jus ^(7,9,12)	€27.00

SEAFOOD SELECTION



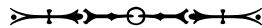
Breaded Scampi with Tossed Salad, Lemon and Dill Mayonnaise and Fries ^(1,2,3,4,10,12)	€18.50
O'Hara's Beer Battered Hake Goujons, Pea Puree, Tartare Sauce and Fries ^(1,3,4,7,10,12)	€18.50
Teriyaki Glazed Salmon with Stir-Fry Noodles, Pak Choi and Sugar Snap Peas ^(4,6,9,10)	€18.50

MEAT & BURGERS TREATS



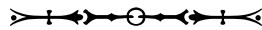
Chilli Beef Taco's with Ranch Sauce, Salsa and Fries ^(1,3,7,10,12)	€16.50
Today's Joint of the Day with Market Vegetables and Potato ^(1,3,7,10,12)	€16.50 / €17.50
Grilled 8oz Beef Burger with Gem Lettuce, Crispy Bacon, Grilled Cheddar, Mustard Mayo, Onion Rings and Fries ^(1,3,7,10,11,12)	€18.00
Pan Fried Supreme of Chicken, Roast Baby Potato, Asparagus, Red Pepper and Parsley Cream ^(7,9,12)	€18.00

NITE BITE OLD FAVOURITES



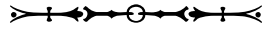
Mini Grill, Bacon, Sausage, Black and White Pudding, Tomato, Fried Egg, Mushrooms and Fries ^(1,3,7,12)	€13.00
Chicken and Mushroom Vol au Vent with Salad and Fries ^(1,3,7,9,12)	€16.50
Chicken Kiev with Salad, Coleslaw and Fries ^(1,3,7,12)	€17.50

SIDES ORDERS



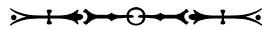
Sauté Onion ^(7,12)	€4.00	Creamed Potato ^(7,12)	€4.00
Sauté Mushrooms ^(7,12)	€4.50	Crispy Onion Rings ^(1,3,4,7,12)	€4.50
Hand Cut Fries ^(1,3,4,7,12)	€4.00	Panache of Vegetables ^(7,12)	€4.00
Sweet Potato Fries ^(1,3,4,7,12)	€4.00	Tossed Salad ^(7,9,10,12)	€4.50
Baby Boiled Potato ^(7,12)	€4.00		

HOMEMADE DESSERTS



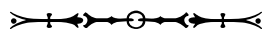
Warm Chocolate and Raspberry Brownie with Vanilla Ice-Cream and Chocolate Sauce ^(1,3,7)	€7.50
Warm Apple Pie a la Mode with Crème Anglaise ^(1,3,7)	€7.50
Sticky Toffee Pudding with Salted Caramel Sauce ^(1,3,7)	€7.50
Vanilla Scented Crème Brulee with a Burnt Caramel Sauce and Sable Biscuits ^(1,3,7)	€7.50
Mango and Passion Fruit Cheesecake, Crumble Biscuit Base, Raspberry Coulis ^(1,7)	€7.50
Malteser Tiramisu with Coffee Cream and Sponge Fingers ^(1,3,7)	€7.50
Fresh Fruit Meringue Nest ^(3,7)	€7.50
Selection of Irish Farmhouse Cheese with Crackers and Plum Chutney ^(1,7)	€12.00

SPECIALITY COFFEES



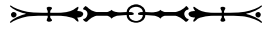
Cappuccino ⁽⁷⁾	€3.75	Americano (Large)	€3.75
Latte ⁽⁷⁾	€3.75	Espresso	€3.25
Mocha ⁽⁷⁾	€3.75	Decaffeinated Coffee	€3.25
Hot Chocolate ⁽⁷⁾	€3.75	Irish Coffee ⁽⁷⁾	€8.00
Baileys Coffee ⁽⁷⁾	€7.00	French Coffee ⁽⁷⁾	€8.00
Calypso Coffee ⁽⁷⁾	€7.00		

SPECIALITY TEAS



Irish Breakfast	€3.25	Earl Grey	€3.25
Sencha Green Tea	€3.25	Camomile	€3.25
Peppermint & Spearmint	€3.25	White Tea with Cranberry	€3.25
Rooibos	€3.25	Traditional Tea	€3.25

KIDDIES CORNER



TO START

Homemade Soup of the Day ^(1,7,9,12)	€4.00
Corn on the Cob ^(7,12)	€4.00
Garlic Bread with Melted Irish Cheddar Cheese ^(1,3,7,8,10)	€4.00
Mini Caesar Salad ^(1,3,4,7,8,10,12)	€4.50

TO FOLLOW

Sausage and Mash with Roast Gravy ^(1,3,7,9,10,12)	€7.00
Penne Pasta with Tomato Sauce and Garlic Bread ^(1,3,7,9,12)	€7.00
Homemade Chicken Goujons and Chips ^(1,3,7,9,10,11,12)	€7.00
Cod Goujons with Garden Peas and Chips ^(1,3,4,7,10,12)	€7.50
Grilled 4oz Cheeseburger on a Toasted Bun with Chips ^(1,3,7,10,11,12)	€7.50
½ Portion of the Joint of the Day ^(1,3,7,9,10,12)	€7.50
Grilled Chicken Fillet with Vegetables and Potato ^(1,7,9,10,11,12)	€7.50
Steamed Irish Salmon served with Vegetables and Potato ^(1,4,7,12)	€7.50

LITTLE TREATS

Fresh Fruit Salad	€4.00
Jelly and Ice Cream ^(3,7,8)	€4.00
Selection of Ice Cream ^(3,7)	€4.00
Oreo Sundae ^(1,3,7,8)	€5.00
Banana Boat ^(3,7,8)	€5.00
Warm Chocolate Muffin and Ice Cream ^(1,3,7,8)	€5.00

*****This menu is only available to Children up to 12 years of age*****

Allergen Abbreviations List

- | | |
|----------------|---------------------------------|
| 1. Gluten | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame Seeds |
| 5. Peanuts | 12. Sulphur Dioxide & Sulphites |
| 6. Soybeans | 13. Lupin |
| 7. Dairy | 14. Mollusc |



We work closely with the following local producers:

Heaney Meats - Quality Beef and Lamb
Rooney Catering Wholesalers - Fruits and Vegetables
Manor Farm & CJ O'Loughlin & Sons - Poultry
Newbridge Meats Limited - Irish Pork and Bacon
Kish Fish & Atlantis Seafood Limited Kilmore Quay - Seafood
Village Dairy & Glanbia – Dairy

All our Beef is of Irish Origin



All our quality dishes are freshly produced in house by Head Chef Owen Scanlon and his team. We trust that you will enjoy your visit to the Seven Oaks Hotel and if there is anything we can do to make your experience more enjoyable please do not hesitate to contact me or any member of our team.

Yours sincerely,

*Michael Walsh,
General Manager.*

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