



CLUB HOUSE LUNCH MENU

Designed by Jack Nicklaus, Mount Juliet golf course first opened in 1991 with a friendly match between Jack Nicklaus and Christy O'Connor Snr. Since then, the course has established itself as a premier venue for top professional and leisure golfers from around the world. This was highlighted when Mount Juliet played host to golfing legends Tiger Woods, Ernie Els, Sergio Garcia and Pádraig Harrington for the WGC American Express Golfing Championship in September 2002 - and again in 2004.

## LIGHT BITES

*Served from 12 noon*

### **Soup of the Day €8.00**

Served with homemade brown bread  
*Contains: Dairy, celery, gluten, egg, soya*

### **Seafood Chowder €9.50**

Served with homemade brown bread  
*Contains: Gluten, dairy, fish, shellfish, sulphites*

### **Chicken Wings in a Spicy Asian Sauce €10.50**

Lime and coriander yogurt  
*Contains: Milk, gluten*

### **Tempura Prawns €12.50**

Butterhead lettuce, pickled chili, sriracha aioli  
*Contains: Shellfish, gluten, sulphites, sesame, soya, celery, fish*

### **Goats Cheese Salad €10.50**

Beetroot, roasted pear, toasted seeds  
*Contains: Sulphites, dairy*

### **Crispy Calamari €9.50**

Pineapple and sweet chilli dressing  
*Contains: Gluten, fish, molluscs*

## MAINS

### **The Clubhouse Club €12.50**

Hickory smoked bacon, chicken, egg, tomato and baby gem lettuce on a sourdough loaf  
*Contains: Gluten, egg, mustard*

### **Sirloin Steak Sandwich €18.50**

Toasted ciabatta, onion marmalade, peppercorn mayonnaise & fries  
*Contains: Dairy, gluten, egg, soya, mustard, celery, sulphur*

### **Jacks's 8oz Beef Burger €18.50**

Brioche bun, streaky bacon, smoked cheddar, salad leaves, relish & house fries  
*Contains: Nuts, dairy, eggs, sesame, celery, soya*

### **Grilled Chicken Caesar €15.50**

Crispy bacon, croutons, cos lettuce, parmesan  
*Contains: Gluten, milk, egg, fish, mustard*

### **Chicken Curry €17.50**

Coriander rice, yogurt, Naan bread  
*Contains: Nuts, dairy, eggs, sesame, celery, soya*

### **Panko Crumbed Cod €17.50**

Warm salad of mint, peas & spinach with lemon & house fries  
*Contains: Fish, soya, egg, gluten, sulphites, dairy*

## DESSERT

### Ice Cream Selection €7.50

Strawberry, chocolate, vanilla, cookies & cream

*Contains: Dairy, eggs*

### Apple Crumble €7.50

Vanilla ice cream

*Contains: Milk, eggs, gluten, dairy*

### Chocolate Brownie €5.50

Caramel ice cream

*Contains: Dairy, gluten, egg*

### Fresh Fruit Scone €5.50

Preserve & clotted cream

*Contains: Dairy, eggs, gluten*

Although, many menu items are made with Gluten-Free ingredients, we are not a Gluten-Free facility. We therefore cannot ensure cross contamination will never occur. Our production facility has processes in place to minimize cross contamination. However we cannot guarantee that cross contamination will not occur.



All our beef & chicken served are of Irish origin

## TEA SELECTION €4.25

Bewley's Master Blender Paul, carefully sources the finest teas based on leaf appearance and infusion qualities such as flavour, colour, strength and briskness. Each batch is tasted ensuring it has been blended to perfection, guaranteeing supreme quality and superb flavour every time.

Barry's Tea | Rooibos & Blood Orange | Ginger & Lemongrass  
Lemon & Elderflower | Strawberry & Mango | Summer Fruit  
Green Sencha | Earl Grey | Peppermint | Camomile

## COFFEE SELECTION €4.50

Our coffee is 100% Arabica coffee of fairtrade coffee beans from the farming co-ops in Central & South America. It's a lively Espresso bean with a hint of spice & orange chocolate.

Ristretto | Espresso | Americano

Macchiato | Flat White | Cappuccino | Cafe Latte

Mocha | Hot Chocolate

## COFFEE LIQUOR €9.50

Irish Coffee | French Coffee | Italian Coffee

Baileys Coffee | Calypso Coffee

MJ