

A GIFT VOUCHER FOR
THE LAKE HOTEL
the perfect present!

For further information contact
reception by dialing 0.
www.lakehotel.com



The Lake Hotel

• KILLARNEY •



ROOM SERVICE MENU



SOUPS & LIGHT BITES

HOMEMADE SOUP OF THE DAY

Served with a Selection of Breads

(1, 7, 9: see allergen List)

€9.00

WILD ATLANTIC SEAFOOD CHOWDER

Cod, Salmon, Smoked Haddock Cockles
Mussels & Prawns in a Creamy Fish Sauce

(1, 3, 4, 7, 9, 12, 14: see allergen List)

€13.50

WARM CHICKEN CAESAR SALAD

Buttermilk Poached Chicken Breast, Baby Gem Lettuce,
Herb Croutons, Crisp Lardons,

Parmesan Shavings and Caesar Dressing

(1, 3, 4, 7, 10: see allergen List)

€18.00

DINGLE GOAT'S CHEESE BON BONS

Beetroot, Rocket Pesto

Balsamic Glaze, Garden Herb Salad

(1, 3, 7, 8: see allergen List)

€14.50

TED BROWNES CRAB CAKES

Lemon & Dill Aioli, Pickled Apple Salad

(1, 2, 3, 7: see allergen list)

€15.00

GOURMET SANDWICHES

AUNT HILDA'S SOUP & SANDWICH COMBO

Our Soup of the Day and Sandwich of your choice.

Choose from one of the following sandwiches:

Ham & Cheese, Chicken Salad, Egg Salad.

(1, 7: see allergen List)

€15.50

LAKE HOTEL TASTY TOASTED

Fresh White Bread, Baked Ham,
Cheddar Cheese, Onion, Tomato,
Served with Fresh Chips and Salad

(1, 7, 10: see allergen List)

€15.50

CORONATION CHICKEN

White Bloomer Bread, Baby Gem, Tomato, Cucumber,
Pickled Red Onion, Mango Chutney, Crushed Poppadom

(1, 3, 10: see allergen List)

€15.00

Gluten free bread available.

MAIN COURSES

DEEP FRIED FISH & CHIPS

In a Huggard Ale Batter, Peas, Tartare Sauce and Lemon

(1, 4: see allergen List)

€24.00

HOMEMADE IRISH BEEF BURGER

Cheddar Cheese, Smoked Bacon, Gerkin,
Eve's Tomato Relish, O'Sullivan's Bun,

Served with Fresh Chips

(1, 7, 10, 11: see allergen List)

€22.00

CHICKEN TIKKA MASALA

Yoghurt Marinated Strips of Chicken,
Savoury Pilau Rice, a Crisp Poppadom
and Naan Bread

(1, 7, 9: see allergen list)

€22.50

6OZ IRISH SIRLOIN STEAK SANDWICH

Rocket, Sweet Pepper Salsa, Mushroom Ketchup
on Toasted Ciabatta, Served with Fresh Chips,
with a choice of Pepper Sauce or Garlic Butter.

Gluten Free available on request.

(1, 10, 12: see allergen list)

€25.00

ADDITIONAL SIDE DISHES

Fresh Chips, Onion Rings,
Pilau Rice, Side Salad
€5.50

VEGETARIAN & VEGAN DISHES

RED LENTIL & SPINACH DHAL (Vegan)
Steamed Rice, Cashew Nuts,
Spiced Roast Cauliflower and Crisp Poppadom
(8: see allergen list)
€20.00

STONE BAKED THREE CHEESE PIZZA
Mozzarella, Parmesan, Buffalo Mozzarella,
Red Onion Jam, Cherry Tomatoes
and Basil Oil
(1, 7, 8: see allergen list)
€20.00

VEGETABLE LASAGNE (Vegan)
Plant Based Mince, Vegan Cheese
Sweet Potato Wedges, Side Salad
(1: see allergen list)
€20.00

SWEET SECTION

**SELECTION OF
HOMEMADE COOKIES**
Chocolate Chip or Shortbread
Gluten Free available on request.
(1,7,8,12: see allergen List)
€6.00

WARM HOMEMADE SCONES
With Strawberry Jam, Lemon Curd and Clotted Cream
Gluten Free available on request
(1,3,7: see Allergen List)
€7.00

IRISH FARMHOUSE CHEESE BOARD

A Selection of 5 Irish Cheeses
with Spiced Apple Chutney,
Pickled Walnuts & Sourdough Crackers
(1,7,8, 10: see allergen List)
€18.00

BREAD & BUTTER PUDDING

Baileys Chocolate Chip, Brown Sugar,
Brioche, Oreo Ice Cream
(1, 3, 7, 8 : see allergen List)
€10.00

COFFEE CRÈME BRULEE

Biscoff Cookie, Candied Walnuts
(1, 3, 7 : see allergen List)
€10.00

VEGAN DESSERT OF THE DAY (GF)(Vegan)

€10.00

List of Food Allergens:

1. Cereals (Containing Gluten)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphates
13. Lupin
14. Molluscs

ROOM SERVICE WINE LIST

WHITE WINE

Chardonnay

Pale yellow in colour with green reflections. This wine is fruit driven with aromas of candied citrus fruit & roasted cashew.

BOTTLE €32.00

1/2 CARAFE €24.00

GLASS €8.50

Sauvignon Blanc

This attractive wine displays a pale straw colour, an exotic bouquet of fresh passion fruit and a long palate of tropical fruit underpinned by refreshing acidity.

BOTTLE €32.00

1/2 CARAFE €24.00

GLASS €8.50

Pinot Grigio

Fresh and fruity aromas of lemons, limes, peaches, and melon. Light, dry wine and very satisfying finish.

BOTTLE €32.00

1/2 CARAFE €24.00

GLASS €8.50

Albarino

This wine has a yellow straw colour with greenish glints. The nose has a high intensity of elegant grapey aroma, fresh fruit (peach, apricot, apple) dried herbs and mineral tones. On the mouth it is powerful and fruity with a nicely integrated acidity, good structure, and smoothness.

BOTTLE €35.00

1/2 CARAFE €25.00

GLASS €9.00

SPARKLING WINE

Procecco

Straw coloured with green hints. Lovely and delicate, semi-dry and very fruity. Wonderfully fresh, pleasant and well-structured on the palate with a persistent fruity finish.

BOTTLE €39.50

ROOM SERVICE WINE LIST

RED WINE

Cabernet Sauvignon

Presence of red & black fruits with an herbal character, typical of cabernet. Fruity and well balanced in the mouth.

BOTTLE €32.00

1/2 CARAFE €24.00

GLASS €8.50

Merlot

A real summer fruit compote of flavours that leaves a gently aromatic after-taste of raspberries, blackberries & plums.

BOTTLE €32.00

1/2 CARAFE €24.00

GLASS €8.50

Rioja

Ruby red colour. Expressive aromas, with a very pleasant fruity touch such as strawberry and raspberry. On the palate is balanced, tasty, full-bodied with a prolonged finish.

BOTTLE €35.00

1/2 CARAFE €25.00

GLASS €9.00

Malbec

This Malbec has red & violet colours, offerings aromas of mixed berry fruits, vanilla & cocoa. The palate is fresh, and the berry flavours are lashed with exotic spices. Ripe tannins with a long sweetly spiced finish.

BOTTLE €35.00

1/2 CARAFE €25.00

GLASS €9.00

Rosé

Light coppery pink in colour, this is summer in a glass. The nose isn't typical rosé though, displaying wild flowers, along with hints of honey and some tropical fruits.

BOTTLE €32.50

1/2 CARAFE €23.50

GLASS €8.50

There is a tray charge of €5 per person for room service.
For more information on our wine lists, please be sure to ask.