

Welcome to The Oak Leaf Restaurant

If this is your first time dining with us, or you are already a regular guest of The Oak Leaf Restaurant, let me take this opportunity to welcome you.

The Grand Hotel & Oak Leaf Restaurant has been in the Claffey Family for over 30 years, during which time, we have gained an unrivalled reputation for fine food & excellent service.

A Family run hotel enjoying an old world charm, a warm welcome is assured for our many visitors from all over the world, as well as our local neighbours and friends.

The Oak Leaf Restaurant offers an outstanding choice of food and wine, served in comfortable and relaxing surroundings, making it a great location for a romantic meal or for celebrating that special occasion with family & friends.

Our menu had been carefully selected and refined by our head chef Rose O'Connor. It boasts a combination of fine Irish cuisine and select international dishes and our New Table D'hôte menu has something for everyone at an unrivalled price. All our ingredients that go into our delicious meals are locally sourced where possible and all of our beef is 100% Irish and locally sourced here in Moate from Peter Gillivan & Son Butchers.

During your time with us I hope you will relax and savour our hospitality.

Table D'hôte €23.90

Appetiser

Oak Leaf House Salad

Mixed Baby Lettuce Leaves with Bacon bits, Cherry Tomatoes, Feta Cheese & Parmesan Shavings, Balsamic & Virgin Oil Dressing.

Mushroom Fritters

Golden Fried Button Mushrooms in Bread Crumb served with a Creamy Garlic Sauce

Soup du Jour

Fresh Home-made Soup of the Day

Farmhouse Egg Mayonnaise

Farmhouse Eggs in Mayonnaise Served on Fresh Salad

Bruschetta

With Mozzarella Cheese, Garlic & Tomato

Main Course

Oak Leaf Style Gaelic Steak

9oz Irish Sirloin Steak, Garnished with Caramelised Shallots & a Creamy Irish Whiskey & Mushroom Sauce (€5 supplement)

Traditional Chicken Maryland

Supreme of Fresh Irish Chicken Breast Coated in Seasoned Breadcrumbs, Served with Grilled Bacon & Tomato, Garnished with Banana & Pineapple Fritters

Vegetable Stir Fry

Crispy Vegetables, Stir Fried & Served with Fresh Noodles & Vegetable Stir Fry Sauce

Seafood Bake

Penne Pasta served in a creamy Velouté sauce with Salmon Flakes & Prawns,

Pasta Carbonara

Tender Ham, Served in a Creamy Basil Sauce with Pasta & Fresh Parmesan Cheese

Selection of Fresh Homemade Desserts

complimented with

Rich Ground Coffee & Freshly Brewed Tea

À la Carte

Appetisers

Soup du Jour €4.55

Fresh Home-made Soup of the Day

House Salad €7.60

Mixed Baby Lettuce Leaves with Bacon bits, Cherry Tomatoes, Feta Cheese & Parmesan Shavings, Balsamic & Virgin Oil Dressing.

Mushroom Fritters €6.65

Golden Fried Button Mushrooms in Bread Crumb served with a Creamy Garlic Sauce

Satay Chicken Skewer €6.50

Garnished with Tossed Leaves, Vine Tomatoes & Red Onion

Trio of Bruschetta €7.95

Smoked Salmon, Cream Cheese & Mozzarella served on Grilled Ciabiatta with Rocket Leaves & Cherry Tomato

Prawn & Fruit Cocktail €7.60

Diced Apple & Celery served with crisp leaves & a drizzle of Marie-Rose Sauce.

Salmon Terrine with Sour Crème Frés €7.50

Garnished with Tossed Leaves, Cherry Tomatoes, Red Onion & Topped with French Dressing

À la Carte

Main Course

Prime Cut Peppered Sirloin €21.95

9oz Irish Sirloin Steak Seasoned with Cracked Peppercorns & Served with Peppercorn Cream Sauce

Oak Leaf Style Gaelic Steak €22.95

9oz Irish Sirloin Steak, Garnished with Caramelised Shallots & a Creamy Irish Whiskey & Mushroom Sauce

Filet Mignon €21.95

Medallions of Beef Fillet cooked to your Liking, served with Sauté Onions & Mushrooms, complimented with a light Peppercorn & Dijon Mustard Cream Sauce

Fillet Steak €24.80

9oz Prime Fillet of Beef cooked to your Liking & served with Garlic Butter & Topped with Crispy Onion

Grilled Lamb Cutlet with Garlic & Rosemary €21.95

Lamb Cutlets Flavoured with Garlic & Rosemary & Garnished with Spring Onion Mash & Mint Sauce.

Honey Roasted Half Duck €19.50

Served with Apple & Raisin Stuffing & a Sweet Plum Sauce

Barbary Duck Breast €20.95

Duck Breast, Medium Cooked & Served with a Fruity Sauce on a Bed of Braised Red Cabbage

Traditional Chicken Maryland €16.95

Supreme of Fresh Irish Chicken Breast Coated in Seasoned Breadcrumbs, Served with Grilled Bacon & Tomato, Garnished with Banana & Pineapple Fritters.

À la Carte

Main Course

Honey Roast Chicken Supreme €16.95

Irish Chicken Breast Stuffed with Fresh Basil, Cream & Mozzarella Cheese, served on Roasted Pepper & Drizzled with Salsa Dressing

Oak Leaf Speciality Chicken €17.50

Supreme of Fresh Irish Chicken Breast, Stuffed with Cream Cheese & Spinach, served with Leeks & a Creamy Mushroom Sauce

Chicken & Pasta €15.75

Tender Irish Chicken Breast Pieces, served in Pasta & Smothered in an Italian Sauce, Topped with a Sprinkle of Parmesan Cheese

Vegetable Stir Fry €13.35

Crispy Vegetables, Stir Fried & Served with Fresh Noodles & Vegetable Stir Fry Sauce

Mediterranean Lasagne €13.35

Layers of Pasta Sheets & Chunky Vegetables smothered with Cheese Sauce & Garnished with Roasted Cherry Tomato & Coriander

Penne Pasta €14.80

Crispy Vegetables & Penne Pasta Smothered in a Tomato & Basil Sauce

Seafood Bake €15.75

Penne Pasta served in a Creamy Velouté sauce with Salmon Flakes & Prawns

Seared Salmon Salad €19.50

With Cucumber, Tomato, Toasted Sesame Seeds & Garnished with Crispy Leaves & a Yoghurt Dressing

King Prawn Stir Fry €19.50

Served with Fresh Noodles, Crispy Vegetables & a Sweet Chilli Sauce

Sides & Beverages

French Fried Onions	€2.95
Sauté Onions	€2.95
Side Salad	€2.75
Sauté Potatoes	€2.95
Potato Wedges	€2.50
Pan Fried Mushrooms	€2.95
Homemade Desserts From	€4.50

Please ask to see our menu of the day

Pint of Guinness	€3.90
Irish Coffee	€5.00
French Coffee	€5.30
¼ Bottle of Wine	€4.90

Please turn over to see our carefully selected wine list

Latte / Cappuccino	€2.55
Espresso	€1.95
Hot Chocolate	€1.95
Milk	€1.00
Bottled Minerals	€2.55
Tea (Berry, Pepper Mint, Green)	€1.70
Coffee	€1.70

Thank You

The Management & Staff of
The Grand Hotel
&
Oak Leaf Restaurant

Would like to thank you for dining
with us tonight
& we look forward to seeing you again