Once you're seated, your starter will be served to your table. After finishing your starter, you'll be invited to visit our Carvery, where you can select your main course. When you're done with your mains, make your way to our dessert display and enjoy a selection of freshly prepared desserts.

Starters

CLASSIC PRAWN COCKTAIL
Fresh prawns, tossed in seafood sauce, crisp lettuce & wheaten bread or a gluten free roll *(1, 1a 2, 3, 10, GFA)*

SOUP OF THE DAY
Served with wheaten bread or a gluten free roll *(1, 1a, 9, GFA)*

CHICKEN WINGS
Choose From: **Buffalo | Honey BBQ | Spice Bag**
(7, 9, 10, GF)

CHICKEN & MUSHROOM VOL AU VENT
Served with crisp salad *(1, 1a, 7)*

Main Courses

ROAST TURKEY & HAM
Served with stuffing, potatoes, seasonal vegetables & house gravy *(1, 1a, 7, GFA)*

PRIME ROAST SIRLOIN OF BEEF
Served with potatoes, seasonal vegetables, Yorkshire pudding & house gravy *(1, 1a, 3, 7, GFA)*

ROAST STUFFED LOIN OF PORK
Apricot stuffing, served with creamed potatoes & seasonal veg, topped with cider sauce *(1, 1a, 7, GFA)*

BACON & CABBAGE
Honey glazed bacon, with creamed potatoes & parsley sauce *(1, 1a, 7, GFA)*

ROAST DONEGAL LEG OF LAMB
Served with creamed potatoes & seasonal vegetables, topped with rich gravy *(1, 1a, 7, GFA)*

BAKED FILLET OF SALMON
Served on a bed of creamy champ potatoes finished with a white wine sauce *(4, 7, 12)*

OVEN BAKED PRIME STEAK BURGER
Served with creamed potatoes & seasonal vegetables, topped with a creamy black pepper & brandy sauce *(6, 7, 12)*

Homemade Desserts

CHEESECAKE OF THE DAY
Served with fresh cream *(1, 3, 7)*

STICKY TOFFEE PUDDING
Served with vanilla ice-cream *(1, 3, 7)*

APPLE PIE
Served with custard & vanilla ice-cream *(1, 3, 7)*

SELECTION OF ICE-CREAM
Chocolate | Strawberry | Vanilla *(7, GF)*

CHOCOLATE BROWNIE
Served warm with vanilla ice-cream *(1, 3, 7, 8)*

MILKSHAKES
Strawberry | Chocolate | Oreo *(1A, 7)*

Tea & Coffee

Vegetarian option available, please ask your server

2 COURSES €29.00 | 3 COURSES €35.00

KIDS 2 COURSES €15.00 (UNDER 12 YEARS)

FOLLOW OUR JOURNEY

NESBITT ARMS
– boutique hotel –

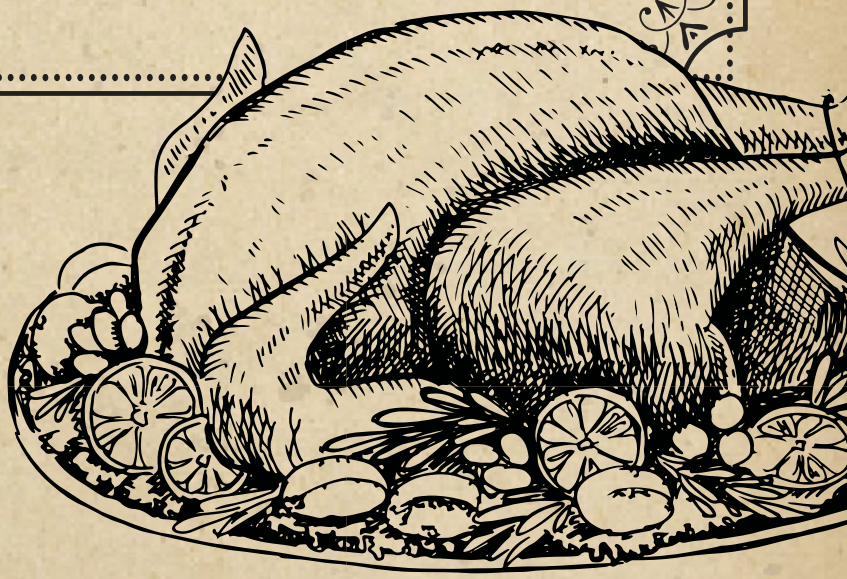
@NESBITTARMSARDARA

Nesbitt Arms
– boutique hotel –

Carvery Menu

2 Courses €29.00 | 3 Courses €35.00

Kids 2 Courses €15.00 (under 12 years)



Allergen Advice

1. Cereals **1A.** Wheat **1B.** Barley **1C.** Rye **2.** Crustaceans
3. Eggs **4.** Fish **5.** Peanuts **6.** Soybeans **7.** Milk **8.** Nuts
8A. Almonds **8B.** Hazelnuts **8C.** Walnuts **8D.** Cashews
8E. Pecans **8F.** Brazil Nuts **8G.** Macadamia
9.Celery **10.** Mustard **11.** Sesame Seeds
12. Sulphur Dioxide & Sulphites **13.** Lupin **14.** Molluscs

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten Friendly
(GFA) Gluten Friendly Available