



**THE LORD BAGENAL INN**



EXCELLENCE SINCE 1979

*Dinner Menu*

Vegetarian Soup of the Day

Caesar Dressed Cos Leaves with Smoked Chicken, Garlic Croutons & Parmesan Shavings

Dressed Mushrooms Golden Fried Garlic Mayonnaise, seasonal leaves, Balsamic dressing

Duncannon Smoked Salmon with Dill, Red Onion & Potato Salad

Chef's Terrine of Chicken Liver, Prune Puree, Toasted Sourdough

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Roast Rib eye of dry aged Beef Champ Potato & Roasting Gravy

Grilled Supreme of Chicken with Green beans, au gratin potato, Bernaise Sauce

Roast Breast of Turkey and Glazed Ham, Roast Vegetables, Herb Stuffing

Golden Fried Haddock in O'Hara's Beer Batter, home cut French fries, Tartar Sauce

Lord Bagenal Vegetable Curry Steamed Basmati Rice

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Cheesecake of the Day

Cream Filled Profiteroles with Chocolate Sauce

Terrine of Strawberry, Raspberry, Blueberry's in Sugar free Jelly, Raspberry Sorbet

Warm Dark Chocolate Brownie with Vanilla Ice Cream, drizzel with Chocolate Sauce

Deep dish warm Apple Tart & Custard, Fresh cream

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Tea / Americano

€35

*Childrens Menu €20 – half portions*

Beef served in the Lord Bagenal Inn is Irish / Chicken is Irish supplied by Manor farm  
Fish supplied by the Ronan family of Duncannon Fish Co. / Atlantis fish Co. Kilmore Quay Wexford  
Dairy ; The Village Dairy, Avonmore

