



Welcome to

Connemara Golf Club

Bar
Lunch Menu



Sandwedges

A Selection of Open Sandwiches
*-served on brown bread
with a salad garnish*

Smoked Salmon	8.95
Crabmeat	9.95
Fresh Salmon	8.95
Chicken	6.50
Tuna	5.95
Shrimp	8.95

*Choose from a selection of sandwiches;
Chicken, Ham, Cheese, Tuna or Salad* 3.50

Toasted Sandwiches 3.75

Mixed Sandwiches 3.95

Toasted Special 3.95

Toasted Sandwich & Fries 5.50

B.L.T. (Bacon, Lettuce & Tomato) 6.50
Served on toast with salad & fries

Wraps

Spicy Chicken 6.50
*strips of spicy chicken in a
tortilla with a garlic salad*

Tuna, Mayonnaise & Sweetcorn 6.50

Paninis

Chicken & Smoked Cheese 5.95
with a cranberry relish

Ham & Mozzarella 5.95
with a red onion marmalade

Little Golfers

Chicken Goujons	6.25
Chicken Nuggets & Fries	4.95
Irish Stew	5.25
Sausages & Fries	4.75

19th Hole

Apple Pie with Custard 3.95

Profiteroles & Chocolate Sauce 3.95

Ice Cream & Butterscotch Sauce 3.95

Short Tees

Cream Soup of the Day 3.50

Seafood Chowder 4.95

Chefs Summer Salad 5.75
*with smoked cheese, croutons
& a garlic vinaigrette*

Warm Goats Cheese Salad 6.95
*grilled goats cheese slices &
a tomato dressing*

Shrimp Cocktail 6.50
baby prawns in a marie rose sauce

Spiced Chicken Wings 5.95
with a bar-b-que dip & a salad garnish

Long Tees

Grilled Sirloin Steak 19.95
*with mushrooms, onions & fries
& a pepper sauce*

Chicken Goujons 9.95
*crumbed chicken strips with
garlic mayonnaise & salad*

Home made 1/4 pounder Burger 9.95
topped with cheese & with salad & fries

Traditional Irish Stew 10.95
*tender lamb pieces with
vegetables & potatoes*

Golfers Grill 9.50
bacon, sausage, egg, pudding & fries

Bacon & Cabbage 10.50
with a parsley sauce

Lasagne - served with fries 9.95

Crabmeat Mashed Potatoes 11.05

Cold Main Courses - served with brown bread

Connemara Oak Smoked Salmon	12.95
Crabmeat Salad	14.95
Fresh Salmon Salad	12.95

Short Tees

Cream Soup of the Day	3.40
Seafood Chowder	4.50
Chefs Summer Salad <i>with smoked cheese, croutons & a garlic vinaigrette</i>	5.75
Shrimp Cocktail <i>baby prawns in a marie rose sauce</i>	6.50
Spiced Chicken Wings <i>with a bar-b-que dip & a salad garnish</i>	5.95
Warm Goats Cheese Salad <i>grilled goats cheese & a tomato dressing</i>	6.95
Steamed Mussels <i>in white wine & a garlic cream</i>	6.95

Main Course Salads

Connemara Smoked Salmon	13.95
Fresh Crab Meat	14.95
Fresh Salmon Salad	13.95
Spicy Chicken	11.95
Blue Cheese, Roasted Pine Nuts & Parma Ham Salad	11.95

Little Golfers

Sausages & fries	4.75
Fish Fingers & fries	4.75
Irish Stew	5.25

Long Tees

Grilled Sirloin Steak <i>with mushrooms, onions fries & a pepper sauce</i>	20.95
Grilled Salmon Slices <i>served with a chive cream</i>	13.95
Home made 1/4 pounder Burger <i>topped with cheese served with salad & fries</i>	9.95
Traditional Irish Stew <i>tender lamb pieces with vegetables & potatoes</i>	10.95
Bacon & Cabbage 10.95 <i>with a parsley sauce</i>	
Lasagne <i>served with fries</i>	10.50
Chicken & Mushroom Tagliatelle <i>in a cream sauce</i>	10.95
Chicken Goujons <i>crumbed chicken strips with garlic mayonnaise & salad</i>	10.95
Steamed Mussels <i>in white wine & a garlic cream</i>	12.95
Vegetarian Tagliatelle <i>stir fry vegetables in a mushroom sauce on a bed of tagliatelle</i>	12.95

Apple Pie & Custard	3.95
Profiteroles & Chocolate Sauce	3.95
Ice Cream & Butterscotch Sauce	3.95



Welcome to

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Bar
Evening Menu

Served 4.30 – 9.30



Connemara Golf Club

Wine List



White Wines

Los Arbolitos 2007 18.90
Chile

Beautiful, very brilliant sauvignon blanc, pale yellow colour. The acidity is bright and contributes to a very nice balance, which ends on an elegant and fruity note.

Hugel Pinot Blanc Cuvee Des Amour 27.90
France 2005

This beautiful wine from the Alsace is subtle and delicate with fresh apple aromas. Perfect all purpose dry white wine to drink alone or with fish, shellfish or chicken dishes.

Buiten Blanc 2005 24.50
Constantia, South Africa

Delicious Sauvignon based blend with a dash of Chenin & Riesling. Lovely fresh flavours and so pleasing to drink in any situation.

Basa 2007 25.90
Rueda, Spain

Intense, nose of nettles, blackcurrant leaves and some floral notes. Medium bodied, full gooseberry flavour and some spice in finish.

Lurton Pinot Gris 2006/7
21.00
Mendoza, Argentina

A refreshing change to chardonnay, lovely fresh, with lots of concentration, citrus fruits, spice and honey. Great to drink alone or with fish, chicken or oriental food. Different and interesting.

St Clair Sauvignon Blanc 2007 27.50
Marlborough, New Zealand

This has ripe tropical fruit and a soft delicate

while still being fresh, clean & dry. A really well made wine. Gorgeous!

½ Bottle
Orvietto Classico **Campogrande**
13.00
Italy 2007

This pale straw coloured wine has delicate floral and fruity aromas of melon and apricot, the palate is crisp and fresh with juicy citrus flavours.

Champagne Grand Cru Brut NV, 64.95
Pierre Paillard, Bouzy France

A great Grand Cru Champagne, 60% Pinot Noir, 40% Chardonnay. Go on, treat yourself!

Red Wines

Los Arbolitos 2007 18.90
Chile

This Cabernet Sauvignon has intense colour, with fruity aromas of cassis with spice. The palate has a lovely freshness with a supple and full mouthfeel. Delicious with our local lamb or beef.

Terre Megere Classique 2004/5 27.90
Langoudoc, France

Lovely deep colour, with dark fruit aromas, dark chocolate, mocha and savoury herbal notes. An elegant full-bodied wine with lots of fine tannins.

Mill Race 2003 24.50
Stellenbosch, South Africa

Top value Bordeaux blend showing sleek black berries and ripe smooth tannins. Full bodied with a long lingering finish. A very elegant wine. Superb.

Gazur 2006 28.90
Ribera del Duero, Spain

Smoky and exotically fruity with a satisfying, chewy finish, this is one of the richest, tastiest reds from swanky Ribera.

Lurton Malbec 2006 21.00
Mendoza, Argentina

Lovely fruity wine with lots of summer berries – raspberries and strawberries. Tannins are riper and finer than the French equivalent. Youthful, soft, juicy wine with bags of fruit.

Lucious, medium-bodied with a round, soft, full palate, well balanced acidity, supple tannins and lingering flavours.. Ideal with red meat dishes, strongly flavoured fish dishes, or pasta with tomato based sauces.

½ Bottle

Santa Cristina 2006 13.00

Italy

Ruby red in colour, this wine has an intense bouquet of fresh fruit aromas with pleasant floral hints. On the palate it is well structured, harmonious, soft and very pleasing.