



MAJOR'S BAR & LAWN



MENU

Unwind & Dine

Menu Times

Monday to Sunday
12.30pm - 5pm

MAJORS BAR AND LAWN MENU

Inch Black Pudding	€11.50
Red Onion Marmalade, Mustard Aioli, Sour Dough Bread Contains: Gluten, Cereal, Soya, Mustard Seed, Sulphur	
Roasted Aubergine Tapenade	€8.50
Marinated Artichokes, Toasted Flat Bread Contains: Celery, Sulphites	
Prawn Cocktail	€14.75
With Guinness Brown Bread Contains: Molluscs, Shellfish, Egg, Wheat, Nuts, Gluten, GFA*	
Duncannon Smoked Salmon	€15.50
Creme Fraiche, Guinness Brown Bread, Lemon Contains: Fish, Molluscs, Shellfish, Dairy, Wheat, Gluten, GFA*	
Soup of the Day	€7.75
Served with Homemade Bread	
Classic Grilled Cheese & Smoked Ham	€12.50
On Sourdough with Pickled Onion and Apricot Chutney Contains: Gluten, Dairy, Eggs, Nuts, Mustard, Soya	
Steak Sandwich	€21.00
Mustard, Butter Portobello Mushrooms Contains: Gluten, Dairy, Eggs, Mustard, Soya *All our Beef is 100% Quality Assured Irish Beef	
Anti Pasti Boards	
Cured Meats, Marinated Vegetables, Sourdough Bread	
For 1 person	€14.50
For 2 people sharing	€25.00
Contains: Gluten, Dairy, Coriander, Celery, Soya	
Goats Cheese Salad	€12.00
With Pear, Walnuts, Beetroot and Balsamic Vinaigrette Contains: Dairy, Celery, Mustard, Nuts GFA*	
Supplement of Parma Ham will be an extra €2.00	
Sweet Potato Fries	€4.75
Served with Sweet Chilli Sour Cream	
Chocolate Fondant	€9.50
Served with Vanilla Ice Cream Contains: Eggs, Nuts, Gluten	
Berry Eton Mess	€9.50
Served with Vanilla Cream and Meringue Contains: Dairy, Eggs	
Selection of Irish Cheeses	€14.95
Crackers & Chutney Contains: Wheat, Dairy, Eggs, Sesame Nuts, Soya	

WINE

Sparkling Wines

Glass / Bottle

Conti D'Arco Prosecco, Brut	€9.50 / €49.00
Cremant de Bourgogne, Brut	€11.50 / €69.00
Henroit, Champagne, Brut	€18.50 / €99.00

White Wines

Kapuka, Sauvignon Blanc, Marlborough, New Zealand	€9.00 / €36.00
Zenato, Pinot Grigio, 2014, Campania, Italy	€10.00 / €40.00
Bourgogne Kimmeridgen, Chardonnay, France	€13.00 / €52.00

Red Wines

Il Bucco, Montepulciano D'abruzzo, Italy	€9.00 / €36.00
Neropasso, Veneto, Italy	€10.50 / €45.00
Darrenburg, Cabernet Sauvignon, Australia	€12.00 / €48.00
Domaine Bousquet, Malbec, Mendoza, Argentina	€10.00 / €40.00

TEA SELECTION

Our teas are made by our Tea Herbalists, Jörg Müller and Karin Wieland Of Solaris Botanicals based in Co Galway. They use the finest certified Organic Whole-leaf Teas which are hand-picked and also choose Spring Flush (First Season Harvest) Teas.

Black/White Teas

Earl Grey €4.25
Irish/ English €4.25
Breakfast €4.25
Organic Darjeeling €4.25
White Tea (Pai Mu Tan) €4.25

Herbal/Fruit Infusions

Digest/Mint Tea €4.25
Jasmine Green Tea €4.25
Relax/Chamomile Tea €4.25

COFFEE SELECTION

Our Coffee is 100% Arabica Coffee of Fairtrade Coffee Beans from the Farming Co-Ops in Central & South America. It's a lively Espresso bean with a hint of spices & orange chocolate.

Coffee

Latte €4.50
Americano €4.50
Cappuccino €4.50
Hot Chocolate €4.50

Coffee Liquor

Irish Coffee €9.50
French Coffee €9.50
Italian Coffee €9.50
Baileys Coffee €9.50
Calypso Coffee €9.50

AFTERNOON TEA

SINGLE SCONE €5.75

Homemade Scone with preserve clotted cream, butter and jam

Contains: Nuts, Gluten, Dairy, Eggs, Cereals

MOUNT JULIET DOUBLE SCONE €9.50

Two Homemade Scones with preserve clotted cream, butter and jam

Contains: Nuts, Gluten, Dairy, Eggs, Cereals

MOUNT JULIET MINCE PIES

Single €4.50

Double €7.50

Served with Chantilly Cream

FESTIVE AFTERNOON TEA €40.00PP

Sandwiches, Homemade Pastries

Served with complimentary glass of Mulled Wine

You can also add:

Mount Juliet Moongate Gin & Soda €12.60

Glass of Prosecco €9.50

Glass of Champagne €18.50

Contains: Nuts, Gluten, Dairy, Eggs, Seeds, Fish, Mustard, Celery, Cereals

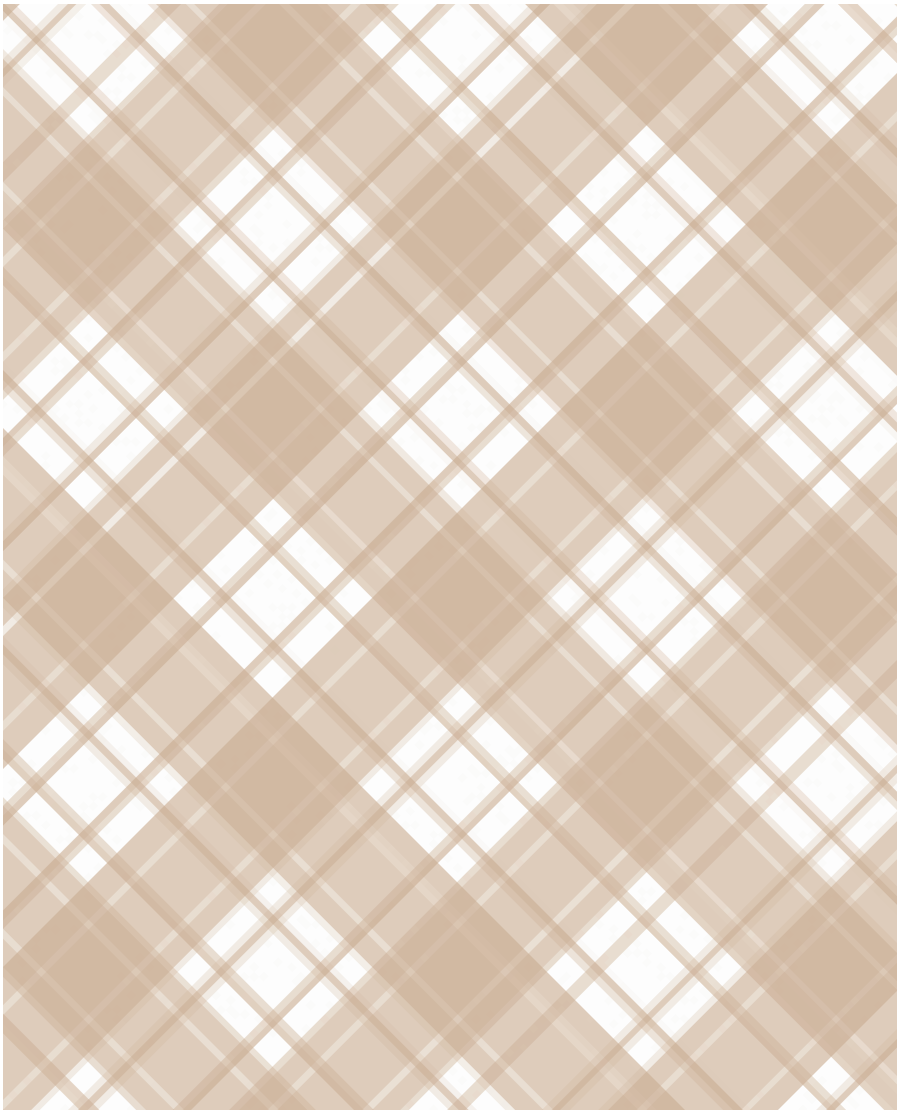
KIDS AFTERNOON TEA €17.50PP

Homemade Savouries, Sweets and Treats

Contains: Nuts, Gluten, Dairy, Eggs, Seeds, Cereals

Gluten Free Available

“Although, many menu items are made with gluten-free ingredients, we are not a gluten free facility. We cannot ensure that cross contamination will never occur. Our production facility has processes in place to minimize cross contamination however we cannot guarantee that cross contamination will occur”.



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