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COFFEE BREAK MENU

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HEALTHY BODY, HEALTHY MIND sliced fruit pots / granola pots / smoothies	9.00
MORNING BAKERY croissants / muffins / danish assortment	7.00
THE ORIGINAL selection of mega cookies	6.00
GIBSON BREAKFAST BAP crusty brioche bap, filled with fried egg, rashers & spiced sausage	9.50
NAUGHTY BUT NICE pick n' mix selection / popcorn / soft drinks	7.50
SOMETHING SWEET selection of ice-cream or doughnut mix	7.00

**all of our breaks include  
freshly brewed tea, filtered coffee and a  
selection of herbal teas**

\*menus have been adapted to follow current government  
guidelines to ensure the safe service of all our food & beverage



the gibson hotel

LIGHT LUNCH MENU

2 courses - €22.50 per person

3 courses - €26.50 per person

select (2) salads, (3) sandwiches & (2) desserts

*\*all including freshly brewed tea & coffee*

*All items individually portioned and packaged.*

## Salads

tomato, mozzarella, olive and basil.

7

broccoli salad with french beans, cherry tomatoes, red chard, honey mustard dressing.

13

baby gem caesar salad with grilled chicken, parmesan and garlic croutons.

3, 6, 7, 8, 11, 13

greek salad with baby gem, tomatoes, cucumber, black olives & feta cheese.

7

pasta salad with chorizo, red pepper, red onion, cherry tomatoes & basil oil

6

sweet potato salad with baby spinach, goats' cheese, toasted walnuts & lime dressing

5, 7, 13

## Sandwiches

roast chicken, rocket & goats cheese ciabatta

6, 7, 8

open smoked salmon sandwich with capers & onions on homemade soda bread

3, 6, 7

premium ham & dublin cheddar with dijon mayo

6, 7, 11, 13

cajun chicken salad wrap

6, 11

chicken & stuffing ciabatta with baby spinach & tomato

6, 7, 8

tuna, red onion & plum tomato on focaccia

3, 6, 7

## Dessert

dark chocolate cube & passion fruit

5 (almond), 6, 8, 11

french apple pie

6, 7, 11

white chocolate & raspberry cheese cake

6, 7, 11

### Allergen Index:

1. Crustaceans, 2. Molluscs, 3. Fish, 4. Nuts, 5. Nuts (specific nut), 6. Cereal containing gluten, 7. Milk/milk products, 8. Soya, 9. Sulphur Dioxide, 10. Sesame seeds, 11. Egg, 12. Celery and celeriac, 13. Mustard, 14. Lupin



the gibson hotel

HOT LUNCH MENU

2 courses - €27.00 per person

3 courses - €32.00 per person

Please select 2 main course options

*\*all including freshly brewed tea & coffee*

*All items individually served*

## Main Course

traditional irish lamb stew

potato & root vegetables

7,8,12,13

aromatic thai green chicken curry

vegetables, lemongrass, ginger, galangal, coriander, steamed basmati rice

3

irish indian butter chicken

flavoured with cumin, tomato & coriander, steamed basmati rice

7,12

stroganoff of irish beef

braised with peppers, mushrooms & paprika, cream sauce, steamed rice

7,8,12,13

traditional style irish beef & guinness stew

champ & root

7,8,12,13

indonesian beef rendang

coconut milk, ginger, galangal, steamed basmati rice

(contains no allergans)

singapore noodles (v)

scented with lemongrass & chilli, crispy shallots

6 wheat,8

morocco style chick pea & spiced vegetable tagine (v)

flavoured with tomato & saffron

7,12

## Dessert

dark chocolate cube & passion fruit

5 (almond), 6, 8, 11

french apple pie

6, 7, 11

white chocolate & raspberry cheese cake

6, 7, 11

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