

WELCOME TO THE WILLOW RESTAURANT

WILLOW RESTURANT IS NAMED AFTER THE WILLOW TREE WHICH GROWS AT THE RAVEN NATURE RESERVE IN CURRACLOE.

WE TAKE PRIDE IN OUR COMMITMENT TO SUSTAINABILITY
AND SUPPORTING LOCAL.

OUR KITCHEN BRIGADE DEVISE SEASONAL
MENUS REFLECTING IRISH CUISINE
COMPLIMENTED BY INTERNATIONAL
INFLUENCES. RESPECTFULLY SUPPORTING
LOCAL FARMERS AND FISHERMEN WHILE SHOWCASING
THE BEST OF SEASONAL INGREDIENTS.
WILLOW RESTAURANT - WHERE NATURE,
COMMUNITY AND CULINARY CRAFTSMANSHIP
COME TOGETHER IN PERFECT HARMONY
ON BEHALF OF THE TEAM HERE AT
RAVENPORT RESORT,
WE WISH YOU A PLEASANT EXPERIENCE

OUR LOCAL HEROES

MEADOWLAND FARM-SCREEN,
CARRIGBYRNE CHEESE
MURPHY'S CASH AND CARRY
ATLANTIS SEAFOOD
CULLEN'S FRUIT AND VEGETABLES
TONY BUTLER MEATS
PURE OIL
JACKFORD'S GIN AND WHISKEY
KILLOWEN FARM
TASTY PARLOUR
WEXFORD SPIRITS
WEXFORD CREAMERY
WEXFORD HOME PRESERVES

OPENING TIMES

Open at 11am with tea, coffee and scones available
All Day Menu served daily from 12.30pm - 5pm
Dinner Menu served daily from 5pm - 9pm
Afternoon Tea 1pm - 4pm daily (Pre Booking Required)

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats) Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen



STARTERS

SOUP OF THE DAY (PKG)

home-made brown soda bread

PRAWN COCKTAIL €14 (PKG)

cos lettuce, mango, avocado puree, rosemary sauce (1,3,11wheat)

RAVENPORT CURED SALMON €15 (PKG)

house salad, capers, lemon vinaigrette, cheese mousse (2,5,11(wheat,wholemeal,oats)13)

Chicken & Pork Terrine €14 (PKG)

House Salad, Cranberry, Pistachio (1,10,11wheat,wholemeal,oats,13)

BUFFALO SALAD €14 (PKG)

chicken, spinach, celery, carrots, cucumber, avocado, red onion, cherry tomato, blue cheese sauce (1,2,12)

Please notify your server if you are on a dinner inclusive package and be aware that (PKG) items are included in your room rate.

Allergen Index



MAIN COURSE

FEATHERBLADE OF IRISH BEEF €25 (PKG) mashed potato, roast

vegetables, red wine sauce (2,9)

SALMON FILLET €24 (PKG)

crushed baby potatoes, steamed broccoli, lemon & caper sauce (2,5,9,13)

CHICKEN SUPREME €22 (PKG) mashed potato, fine beans, white wine mushroom sauce (2,9,13)

LAMB RUMP €28 (PKG SUPP €5)

crushed baby potatoes, mushy pea & mint puree, sugar snaps, baby carrots & mint red wine sauce (2,9)

VEGAN STEAK €26 (PKG)

skinny fries, beef tomato, mushroom, side salad (9,13)

SUPERFOOD SALAD €18 (PKG)

beetroot, avocado, red onion, quinoa, blueberry, olives, radicchio (13)
- add chicken €3 - add salmon €5 - add prawn €5

THE WILLOW GRILL

All grill items are served with skinny fries, beef tomato, mushroom and your choice of sauce:

peppercorn sauce, red wine jus, garlic butter (2,9,13)

80Z FILLET OF IRISH BEEF €44 (PKG SUPP €12) 80Z RIB EYE OF IRISH BEEF €42 (PKG SUPP €10)

80Z STRIPLOIN OF IRISH BEEF €38 (PKG SUPP €8) PORK CUTLET €26 (PKG)

Sides €5

side salad steamed - vegetables - mashed potato
 skinny fries (add parmesan & truffle €2)

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DESSERTS

CHEESECAKE OF THE DAY €10 (PKG)
(2,11wheat)

APPLE CRUMBLE €10 (PKG)
vanilla ice cream, custard (1,9,11wheat)

CHOCOLATE FONDANT €10 (PKG) vanilla ice cream (1,2,11 gluten)

LEMON MERINGUE ROULADE €10 (PKG)
raspberry sorbet (1,2)

GLENFIELD FARM ICE CREAM €8 (PKG) butter biscuit sand (1,2,6,8,10)



CHEESE BOARD

SELECTION OF IRISH ARTISAN CHEESE €15 (PKG €5)

cashel blue, gubbeen, durus, Wexford vintage cheddar, grapes, crackers, homemade chutney (1,2,7.9,11wheat)

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