WILLOW
• RESTAURANT •

WELCOME TO THE WILLOW RESTAURANT

WILLOW RESTAURANT 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

ATLANTIS SEAFOOD
CULLEN'S FRUIT & VEGETABLES
QUIGLEY MEATS
PURE OIL
JACKFORD'S GIN & WHISKEY
TASTY PARLOUR
WEXFORD SPIRITS
SUNSHINE JUICES
KILLOWEN FARM
WEXFORD CREAMERY

OPENING TIMES

RESORT FROM 11AM DAILY
FOOD SERVED FROM:
12:30PM - 8:30PM MONDAY-SATURDAY
12:30PM - 8:00PM SUNDAYS & BANK HOLIDAYS

AFTERNOON TEA 1PM - 4PM DAILY (PRE BOOKING REQUIRED)

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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).
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SANDWICHES SERVED FROM (12:30pm UNTIL 5pm)

FESTIVE IRISH TURKEY AND CRANBERRY CIABATTA €16
SAGE AND CRANBERRY STUFFING, WARM TURKEY GRAVY, SKINNY FRIES
(2/11/12)

BAKED HAM AND WEXFORD CHEDDAR SOURDOUGH €12
CARAMELISED RED ONION AND WHOLEGRAIN MUSTARD MAYONNAISE, TOASTED SOURDOUGH, CRISPS
(2/9/11/12)

CHICKEN GOUJON WRAP €14
TORTILLA WRAP, MAYONNAISE, GRATED CHEDDAR, COS LETTUCE, CRISPS
(2/9/11)

6OZ STEAK SANDWICH €24
MELTED MOZZARELLA, GARLIC CIABATTA, CRISPY ONIONS, SKINNY FRIES
(2/9/11)

THREE CHEESE TOASTIE €10
CHEDDAR, MOZZARELLA, PARMESAN, TOASTED CIABATTA
(2/11)

ADD SOUP €4
ADD SKINNY FRIES €4

STARTERS

SOUP OF THE DAY €9
HOMEMADE BROWN BREAD **(11/12)**

CAESAR SALAD €12
BABY COS, CRISPY BACON, PARMESAN, CIABATTA CROUTONS, CAESAR DRESSING
(1/2/3 PRAWNS/5/9/11)
ADD CHICKEN €4
ADD PRAWNS €5

ATLANTIC SEAFOOD CRAB, AVOCADO AND CUCUMBER TIAN €15
CRISP ICEBERG LETTUCE, LEMON, CHIVE, CAPER VINAIGRETTE
(3/9/13)

WARM BRIE AND RED ONION TART €13
PUFF PASTRY TART, HERITAGE BEETROOTS, BABY LEAVES, CRANBERRY VINAIGRETTE
(1,2,9,11/13)

RAVENPORT SEAFOOD CHOWDER €13
CREAM, BRUNOISE VEGETABLES, FRESH FISH AND SHELLFISH, HOMEMADE SODA BREAD
(2/3/5/11/12)

BBQ CHICKEN WINGS €13
CELERY STICKS, BLUE CHEESE MAYONNAISE - CLASSIC SMOKY BBQ SAUCE **OR** LOUISIANA HOT SAUCE
(1/2/9/12/13)

WINTER SUPERFOOD SALAD €16
ROASTED BUTTERNUT SQUASH, HERITAGE BEETROOTS, DRESSED QUINOA, BABY SPINACH,
CRISPY CHICKPEAS, POMEGRANATE TOASTED PUMPKIN SEEDS, LEMON AND TAHINI DRESSING,
(7/9/13)

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MAIN COURSES

BALLOTINE OF IRISH TURKEY €25
SAGE AND CHESTNUT STUFFING, SMOKED BACON, CREAMY MASH POTATOES, GLAZED WINTER ROOTS, CRANBERRY JUS
(2/9/11/12)

10OZ IRISH SIRLOIN STEAK €38
SKINNY FRIES, BEER-BATTERED ONION RING, GREEN SALAD - CHOOSE PEPPERCORN SAUCE **OR** RED WINE JUS **OR** GARLIC BUTTER **(INCL MENU SUPP €8)**
(2/9/11/12/13)

SLOW-BRAISED FEATHERBLADE OF IRISH BEEF €26
COLCANNON CROQUETTE, CHARRED BABY LEEKS, GLAZED BABY TURNIPS, GUINNESS BRAISING JUS
(1/2/9/11/12)

PAN-ROASTED SUPREME OF IRISH CHICKEN €24
POTATO GRATIN, HONEY-ROASTED BABY CARROTS, BRAISED SAVOY CABBAGE, THYME-INFUSED CHICKEN JUS
(2/9/12)

CRISPY CONFIT OF IRISH DUCK LEG €26
CREAMY MASH POTATOES, BRAISED RED CABBAGE, WINTER CHERRY AND PORT REDUCTION
(2/9/12)

PAN-ROASTED ATLANTIC COD FILLET €25
SAUTE WEXFORD BABY POTATOES , BRAISED BABY LEEKS, MUSSELS, WHITE WINE CREAM SAUCE
(2/4/5/9/12)

FISH AND CHIPS €23
FRESH FISH OF THE DAY, CRISPY BATTER, MUSHY PEAS, HOMEMADE TARTARE SAUCE, SKINNY FRIES
(1/2/5/9/11/13)

PRIME BEEF BURGER €24
WEXFORD CHEDDAR, CRISPY BACON, TOMATO RELISH, SMOKED PAPRIKA MAYONNAISE, TOMATO, CRISPY LETTUCE
(1/2/11/13)

THAI RED CHICKEN CURRY €23
MILDLY SPICED THAI RED CHICKEN CURRY, MANGO CHUTNEY, POPPADOM, JASMINE RICE
(2/9/13)

TIGER PRAWN AND CHERRY TOMATO LINGUINE €24
WILD ROCKET, BASIL PESTO DRESSING
(2/3/11)

VEGAN

PLANT BURGER (VE) €20
VEGAN CHEESE, BEETROOT BRIOCHE BUN, LETTUCE, TOMATO, BALLYMALOE RELISH, SKINNY FRIES
(7/9/11)

RAVENPORT RED THAI CURRY (VE) €20
MEDITERRANEAN VEGETABLES, MANGO CHUTNEY, POPPADOM, JASMINE RICE
(2/9/13)

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DESSERTS

TRADITIONAL FESTIVE PUDDING €10
BRANDY CRÈME ANGLAISE, VANILLA BEAN ICE CREAM
(1/2/9/11/10)

SPICED APPLE AND CRANBERRY CRUMBLE €10
CINNAMON CRÈME ANGLAISE, VANILLA BEAN ICE CREAM
(1/2/9/11)

CRÈME BRÛLÉE €10
SALTED CARAMEL ICE CREAM, SHORTBREAD BISCUIT
(1/2/9)

VANILLA AND RASPBERRY CHEESECAKE €10
RASPBERRY COMPOTE AND SHORTBREAD CRUMB
(1/2/11)

DARK CHOCOLATE AND ORANGE BROWNIE €10
ORANGE-INFUSED CHOCOLATE SAUCE, VANILLA BEAN ICE CREAM
(1/2/8/11)

GLENFIELD FARM ICE CREAM €9
GINGERBREAD CRUMBLE, WINTER BERRY COMPOTE
(1/2/6/8/10/11)

IRISH ARTISAN CHEESEBOARD €16
FESTIVE APPLE AND CRANBERRY CHUTNEY, GRAPES, HOMEMADE CRACKERS
(2/9/10/11)

VEGAN DESSERTS

TRIO OF MINI CHEESECAKES €10
WINTER BERRY COMPOTE, VEGAN VANILLA ICE CREAM
(8/10/11)

WARM POACHED SPICED PEAR AND ALMOND CRUMBLE €10
CINNAMON, VEGAN VANILLA ICE CREAM, SPICED BERRY COMPOTE
(8/10/11)

HOT BEVERAGES

TEA	**€4**	**IRISH COFFEE (2)**	**€10**
HERBAL TEA	**€4.50**	**BAILEYS COFFEE (2)**	**€10**
AMERICANO	**€4**	**FRENCH COFFEE (2)**	**€10**
CAPPUCCINO (2)	**€5**	**CALYPSO COFFEE (2)**	**€10**
ESPRESSO	**€4**	**HOT WHISKEY**	**€8**
DOUBLE ESPRESSO	**€6**	**BRANDY & PORT**	**€10**
FLAT WHITE (2)	**€5**	**TEA / COFFEE**	**€4**
LATTE (2)	**€5**	**HOT CHOCOLATE (2)**	**€8**
MOCHA (2)	**€8**		

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