



McSwiggans is an extensive building spread out over three floors and ideally suited to group bookings.

We can accommodate several groups at a time and can reserve an area in the bar for pre or post dinner drinks, we have three set menus to choose from, something to suit every budget.

You can add a Prosecco reception to your party for €5 per person or add a cocktail training class for €10 per person.

All parties are welcome but as we are a family restaurant we do not allow any dressing up or any hen/stag novelty items.

Saturday nights are our busiest time so there is a two-hour limit on group bookings and this may also apply on other busy nights.

Please do not hesitate to call or email if you have any queries.

Telephone: 091568917
Email: reservations@mcswiggans.ie.



Set Menu 1 €32

START

Today's seasonal soup served with homemade bread
Local seafood & shellfish chowder with homemade bread
Garlic & herb breaded mushrooms with mixed tossed salad
Marinated BBQ pork ribs in a tangy sweet & sour sauce served with mixed leaves
Cooleeney Goats Cheese in breadcrumbs with irish berry jam & seasonal salad

MAIN

8oz Irish Angus sirloin steak cooked to your liking
with brandy & peppercorn sauce or garlic herb butter
*€4 supplement
Golden fried fillets of plaice with homemade tartar sauce
Mc Swiggans chicken special,
stuffed with cream cheese and wrapped in bacon & breadcrumbs with roast gravy
Roast stuffed chicken breast, bread stuffing, honey baked organic ham, roast gravy
Fillet of fresh Atlantic cod topped with pistachio nut butter
Steamed filet of salmon on mixed vegetables with a creamy prawn sauce

Selection of vegetarian options from the A la Carte menu also available

Main course served with garlic gratin potato & vegetables

DESSERT

Warm Apple Pie
Strawberry & Raspberry cheesecake
Lemon Posset with fruit compote
Chocolate Fondant

Tea or Coffee



Set Menu 2 €34

START

Today's seasonal soup served with homemade bread
Local seafood & shellfish chowder with homemade bread
Garlic & herb breaded mushrooms with mixed tossed salad
Baked Italian provolone cheese with basil pesto & sundried tomato, served with salad & garlic croutons
Inis Mor seafood salad with brown soda
salmon, cod, smoked haddock & prawn in Marie rose cocktail sauce on shredded iceberg
Warm chicken salad with lightly spiced chicken, chorizo, olives and feta cheese
Fresh melon with fruit coulis

MAIN COURSE

100z Irish Angus sirloin steak cooked to your liking
with brandy & peppercorn sauce or garlic herb butter
***€4 supplement**
Golden fried fillets of plaice with homemade tartar sauce
McSwiggans chicken special, stuffed with cream cheese & wrapped in bacon & breadcrumbs with roast
gravy
Herb roasted stuffed chicken breast with crispy bacon and roast gravy
Fillet of fresh Atlantic cod topped with pistachio nut butter
Steamed fillet of salmon with mixed vegetable and a creamy prawn sauce
Fillet of sea bass on a bed of champ with lemon butter
Wok fried spiced chicken breast with mixed vegetables & peanuts, served with pilau rice(sizzling)
Selection of vegetarian options from the A la carte menu also available

Main course served with garlic gratin potato & vegetables

DESSERT

Warm Apple Pie
Strawberry & Raspberry cheesecake
Lemon Posset with fruit compote
Chocolate Fondant

Tea or Coffee



Set Menu 3 €38

START

Today's seasonal soup served with homemade bread

Local seafood & shellfish chowder with homemade bread

Garlic & herb breaded mushrooms with mixed tossed salad

Marinated BBQ pork ribs in a tangy sweet and sour sauce, served with mixed leaf salad

Irish oak smoked salmon with capers & tossed salad, served with brown soda bread

Baked Italian provolone cheese with basil pesto & sundried tomato, served with mixed leaves & garlic croutons

FOR MAIN COURSE

100z Irish Angus sirloin steak, cooked to your liking and served with brandy & peppercorn sauce or garlic & herb butter

Golden fried fillets of plaice with homemade tartar sauce

McSwiggans chicken special, stuffed with cream cheese & wrapped in bacon & breadcrumbs with roast gravy

Local seafood & shellfish coquille

salmon, cod, smoked haddock & prawn in white wine sauce with creamy mash and topped with cheese

Fillets of sea bass on champ potato with lemon butter

Thornhill half roast duckling with savoury bread stuffing with a choice of orange & Grand Marnier reduction or roast garlic & rosemary sauce

Pan roasted Connemara rack of Irish lamb

cooked to your liking with champ potato and served with roast garlic & rosemary sauce

Selection of vegetarian options from the A La Carte menu also available

Main course served with garlic potato & vegetables

DESSERT

Warm Apple Pie

Strawberry & Raspberry cheesecake

Lemon Posset with fruit compote

Chocolate Fondant

Tea or Coffee