



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

We can accommodate a number of 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 €30pp

START

Garlic & herb breaded mushrooms with mixed tossed salad

Warm nut-coated goats cheese with seasonal leaves, black olives & sweet redcurrant sauce

Today's seasonal soup served with a seeded white roll

Marinated BBQ pork ribs in a tangy sweet & sour sauce served with mixed leaves

Local seafood & shellfish chowder with brown soda loaf

MAIN

8oz Irish Angus sirloin steak, cooked to your liking and served with a brandy & peppercorn sauce or garlic herb butter
*€4 supplement

Fillet of fresh Atlantic cod topped with pistachio nut butter

Herb roasted stuffed chicken breast with crispy bacon and roast gravy

Steamed fillet of salmon on mixed vegetables with a creamy prawn sauce

Mc Swiggans chicken special,
stuffed with cream cheese and wrapped in bacon & breadcrumbs with roast gravy

Golden fried fillets of plaice with homemade tartar 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 ~ Chocolate Profiteroles ~ Strawberry & Raspberry cheesecake~
Lemon posset with fruit compote ~ Chocolate fondant

Tea or Coffee



Set Menu 2 €34pp

START

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

Inis Mór seafood salad with brown soda bread
salmon, cod, smoked haddock & shrimp in Marie Rose cocktail sauce with tossed salad

Today's seasonal soup with a seeded fresh white roll

Garlic & herb breaded mushrooms with a mixed tossed salad

Warm chicken salad with lightly spiced chicken, chorizo, olives and feta cheese

Fresh melon with fruit coulis

Local seafood & shellfish chowder with brown soda loaf

MAIN COURSE

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

Fillet of fresh Atlantic cod topped with pistachio nut butter

100z Irish Angus sirloin steak cooked to your liking
with brandy & peppercorn sauce or garlic herb butter
*€4 supplement

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 savoury rice (sizzling)

Golden fried fillets of plaice with homemade tartar sauce

Herb roasted stuffed chicken breast with crispy bacon and roast gravy

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

Main course served with garlic gratin potato & vegetables

DESSERT

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

Tea or Coffee



Set Menu 3 €38pp

START

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

Garlic & herb breaded mushrooms with mixed salad

Local seafood & shellfish chowder served with brown soda loaf

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

Today's seasonal soup with a seeded white roll

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

FOR MAIN COURSE

Glazed honey roasted duckling with herb potato stuffing with a choice of orange & Grand Marnier reduction or roast garlic & rosemary sauce

McSwiggan's chicken special, stuffed with cream cheese & wrapped in bacon & breadcrumbs with roast gravy

Local seafood & shellfish coquille

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

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

Wok fried strips of beef in hot bean sauce with fresh chilli & mixed vegetable, served with savoury rice (sizzling)

Fillets of sea bass on champ potato with lemon butter

Pan roasted rack of Irish lamb, cooked to your liking with champ potato and served with roast garlic & rosemary sauce

Golden fried fillets of plaice with homemade tartar sauce

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

Main course served with garlic potato & vegetables

DESSERT

Warm Apple Pie ~ Chocolate Profiteroles ~ Strawberry & Raspberry cheesecake

Lemon Posset with fruit compote ~ Chocolate fondant

Tea or Coffee