



MAXWELL'S PARTY MENU

APPETISER SHARING PLATTER, MAIN COURSE
AND COCKTAIL £21.95 PER PERSON

(excludes 12.5% discretionary service charge)

APPETISER SHARING PLATTER

CORN TORTILLA NACHOS

With guacamole, pico salsa, jalapenos, soured cream and chipotle cheese sauce.

CRISPY BAKED HAND SCOOPED POTATO SKINS

SMOKEY BBQ BUFFALO CHICKEN WINGS

GRILLED CHICKEN AND CHEDDAR QUESADILLA

MAINS

MAXWELL'S CHEESE, BACON & BBQ BURGER

Char-grilled ground prime beef burger cradled with lettuce, tomato, red onion and gherkin, loaded with jack cheese, crispy bacon and bbq sauce. Cooked medium well and served with french fries.

10oz CHAR-GRILLED SIRLOIN STEAK (€2 supplement)

Centre cut from the short loin, cooked medium and served with grilled tomato, grilled mushroom, french fries and creamed peppercorn sauce.

SEARED ATLANTIC SALMON

7oz fillet of salmon with freshwater crayfish cream, new potatoes, baby corn, sautéed carrots and french beans.

HERBED CHICKEN AND MASH

Herb marinated breast of chicken with garlic mashed potatoes, steamed broccoli florets and creamy wild mushroom sauce.

SMOKIN' RIBS & CHICKEN COMBO

Half rack of bbq ribs, grilled breast of chicken basted with your choice of smokey bbq sauce or fiery peri-peri sauce, served with french fries and chunky apple coleslaw.

SPINACH AND RICOTTA TORTELLONI (V)

Fresh tomato sauce, shaved parmesan, wild rocket and extra virgin olive oil.

VEG-OUT BURGER (V)

Spiced bean & vegetable burger with cheddar cheese, portobello mushroom & basil pesto sauce, lettuce, tomato & red onion. Served with french fries and mixed salad.

BBQ CHICKEN CHOP SALAD

BBQ chicken strips, salad greens, sweet corn, avocado, roasted red peppers, cherry tomatoes, cheddar, tortilla strips, tobacco onions & ranch dressing

PEPPERED STEAK SALAD

Pepper-crusted prime fillet steak on fresh garden leaves, spring onions, cucumbers, cherry tomatoes, roasted red peppers, lime-coriander dressing and soured cream.

SIZZLING VEGETARIAN FAJITA (V)

Tequila and lime infused grilled vegetables, sautéed mixed peppers and onions, served in a sizzling skillet with sour cream, pico salsa, guacamole and warm flour tortillas.

All dishes may contain traces of nuts. Please ask your waiter.

PARTY COCKTAILS

WOO-WOO

Stolichnaya vodka, peach schnapps and cranberry juice.

MAI-TAI

A mixture of gold, white and dark rums mixed together with orange curacao, apricot brandy and pineapple juice.

LONG ISLAND ICED TEA

The big five: vodka, gin, tequila, white rum and triple sec mixed with sours and topped with coke.

ORGASM

The creamy one. Vodka, kahlua, baileys and amaretto mixed with cream.

SEABREEZE

Stolichnaya vodka, cranberry and grapefruit juices.

KISS ME QUICK

A maxwells favourite with malibu, archers peach schnapps, midori and apple juice.

NON ALCOHOLIC COCKTAILS

STRAWBERRY MONKEY

A luscious smoothie with banana, strawberries and pineapple juice.

PASSION CHILLER

Passion fruit, mango, orange and pineapple juice blended with banana and crushed ice.

CRAN-APPLE COOLER

Cranberry and apple juice shaken with mint leaves and topped with sprite.

NO JITO

The virgin mojito! fresh mint, limes and brown sugar with apple juice and lemonade.

DESSERTS ALL AT €3

HOT CHOCOLATE & PECAN NUT BROWNIE

Rich and moist smothered in hot chocolate sauce with vanilla ice cream.

STICKY TOFFEE PUDDING

Pistachio ice cream.

TRIPLE SCOOP ICE CREAM

Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce

HAPPY HOUR

ALL COCKTAILS €3.95 GUEST BEER €2.75
HOUSE CHAMPAGNE €25 GOBILLAR ROSE €30
ALL OTHER CHAMPAGNE €20 OFF

*All day Sunday & Monday. Tuesday to Saturday 5pm-8pm.
Plus Tuesday to Thursday 10pm-11pm.*