

Easter Sunday Lunch Menu
31st March, 2024

Tomato & Roasted Pepper Soup, Basil Oil

Homemade Brown Bread 1/2/3/g.f. Option

Whipped Ardsallagh Goat's Cheese

Roasted Beetroot, Orange Segments, Roasted Walnuts, Beetroot Glaze 2/8/9 g.f.

Chicken & Wild Mushroom Fricassee

Cream Velouté, Puff Pastry Vol au Vent 1/2/3/8

Tian of Fresh and Smoked Atlantic Irish Salmon

Tomato Concasse, Pickled Fennel, Cucumber, Citrus Crème Fraiche 2/3/8/12/v /g.f.

Clonakilty Black Pudding Croquette

Watercress Aioli, Apple Puree, Parsnip Crisps, Roasting Jus 1(w)/2/3/5/8/13

Roast Sirloin of Prime Irish Beef

Maple Glazed Carrot, Creamy Mash, Yorkshire Pudding, Peppercorn Jus 2/3/8/13g.f.option.

24-hour Sous Vide Leg of Spring Lamb

Creamy Mash, Roast Root Vegetables, Mint Jus 2/3/8 g.f.

Pan Roast Fillet of Atlantic Salmon

Crushed baby Potato & Dill Cake, Mangetout, Caper Cream Velouté 2/3/8/12 g.f.

Black Pudding Stuffed Supreme of Irish Chicken

Pomme Puree, Tender stem Broccoli, Chasseur Sauce 1(w)/2/3/8g.f.option

Penne with Eggplant Caponata,

Green Olives, Capers, Parmesan Cheese 1(w)/2/3/13

Lemon Posset

Lavender Shortbread, Blackberry Compote 1/8/13

Sticky Toffee Pudding

Butterscotch Sauce, Salted Caramel Ice Cream 1/8/13

Black Forest Gateau

Griottines Cherries, Vanilla Cream, Milk Chocolate Mousse 1/2/8/13

Selection of Irish Cheese

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit, Quince Jelly, Water Crackers, Plum and Walnut Chutney 1/2/4/8/9

White Chocolate Cremeux

Fresh Fig, Kumquat Gel, Tonka Bean Crisp, Pistachio Dust 1/w/8/9/13

Freshly Brewed Tea or Coffee

1. Gluten 2. Sulphur dioxide, 3. Celery, 4. Sesame seeds, 5. Mustard, 6 Crustaceans, 7. Lupin, 8. Milk, 9. Nuts, 10. Soybeans,
11. Peanut, 12. Fish, 13. Eggs 14. Molluscs