



SCHOLARS
TOWNHOUSE HOTEL

Festive Evening Set Menu - €60

Starters

Soup of The Day

Home baked breads (m,g)

Pan Seared Scallop

Surf clams, rope mussels, prawn bisque, squid ink cracker, cauliflower textures (m,f,cr,mo,so,g,s)

Boyne Blue Cheese & Poached Pear Salad

Mesculin leaves, candied walnut, walnut essence (m,n,s)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m)

Skeaghmore Duck Terrine

Foie gras, brick pastry, red cabbage puree, apple & blackberry chutney (s,g,m)

Main Course

Roast Turkey & Glazed Ham

Creamed & roast potato, brussel sprouts, sage stuffing, cranberry jus (m,mu,s,g)

Venison Haunch

Fondant potato, kale, King oyster mushroom, celeriac port jus (s,m,c)

Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

Chicken Supreme

Dunany spelt berries, Iona baby carrot, parsnip puree, Hunters sauce (g,c,so,m)

Catch of the Day

See Server for today's catch

Duo of Irish Beef

6oz Fillet, Braised Feather blade Rillettes, pomme anna, charred broccoli, chestnut puree, port jus (s,m,n,c)

Allergens : (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs (S) Sulphites
(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans



Desserts

Christmas Pudding

Brandy Crème Anglaise, gingerbread ice cream (g,m,e,s)

Brownie

Chocolate Sauce, Chantilly cream (m,e,so)

Crème Caramel

Almond Brittle, Chantilly cream (e,m,n)

Blackberry & White Chocolate Cheesecake

Blackberry gel, white chocolate, preserved lemon foam (m,e,g)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Cheese Selection

St Tolas goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, cranberry chutney, grapes, Scandinavian crispbreads (n,s,m)

Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans