

Set Lunch Menu

€45 per person

Starters

Tomato & Bean Broth

Chilli oil, home baked breads (m,g,c)

Confit Pork Belly

Eddie Tuites crumbed black pudding, celeriac & apple textures, port jus (m,s,g)

Mooncoin Beetroot & St. Tolas Goats Cheese Salad

Goats Cheese mousse, beetroot textures, candied walnuts (m,n,s,g)

Chicken Liver Parfait

Crostini, apple, orange, walnut (s,g,m,n,e)

Main Course

Pan Fried Fillet of Cod

Polenta cake, buttered asparagus tips, Irish trout caviar,
asparagus & white wine velouté (f,cr,m,s)

Chicken Supreme

Fondant Potato, Iona farm baby carrots, hunter sauce (m,s)

Braised Featherblade of Irish Beef

'Bourgogne' Pommes Anna, Iona farm baby carrot, tenderstem broccoli, carrot puree (m,so,s,c)

Courgette & Heirloom Tomato Risotto

Drummond House garlic butter, Ardsallagh goats cheese, basil (m,s)

Desserts

Blackberry & White Chocolate Cheesecake

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

Carrot Cake

Cream cheese icing, vanilla ice cream, white chocolate crumb (g,e,m)

Brownie

Chocolate crisp, raspberry, Chantilly cream (m,e,so)

Lemon Tart

Raspberry macaroon, Italian meringue, pistachio crumb, Chantilly cream (g,e,m,n)

Boyne Grove farm Apple & Pecan Crumble

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

(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) Soybean