

SCHOLARS

TOWNHOUSE HOTEL

Sample Lunch Menu - €50 pp

Starters

Sweet Potato & Coconut Soup

Sour cream and micro-coriander (m,gw,s,so,c)

Cured Salmon

Soda fennel crumb, lemon crud, avocado puree, mint & vanilla emulsion (f,so,s,m,gw,e)

Cashel Blue Cheese Mousse & Poached Pear Salad

Poached pear, red wine syrup, mesculin leaves, candied walnut (m,c,wn,s,so)

Chicken Liver Parfait

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

Main Course

Pan Fried Seabass

Crab cake, tenderstem broccoli, crumbed smoked almonds, lemon & white wine velouté (m,f,s,cr,so,c,a,mo)

Skeaghanore Duck Breast

Butternut squash gnocchi, puree, crispy sage, salted pumpkin seeds, jus (m,so,s,gw,c,e)

Chicken Supreme

Gratin Potato, Iona baby carrot, carrot puree, white wine veloute, tarragon oil (so,m,c,s)

Courgette & Tomato Risotto

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)

Allergens : (GB)Barley, (GW)Wheat, (GM)Malt, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs, (S) Sulphites,(CR) Crustaceans (L)Lupin, (P)Peanut,(PI)Pine Nut, (CN) Chestnut, (WN) Walnut, (PEC) Pecan (SE) ,Sesame, (SO) Soybeans, (A)Almond (HN) Hazelnut, (PO) Pistachio

Homemade Desserts

Sticky Toffee Pudding

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)

Vanilla Crème Brûlée

Orange & hazelnut biscotti (gw,e,m,n)

Chocolate Brownie

Raspberry, chocolate crisp, Chantilly cream (m,e,so)

Boyne Grove Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (e,m,gw,pec)

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