

SCHOLARS

TOWNHOUSE HOTEL

Sample Lunch Menu – 50pp

Starters

Tomato & Basil Soup

Chilli oil, micro-coriander (so,m,gw)

Chicken Liver Parfait

Brioche, apple textures & walnuts (gw,m,s,wn,e)

Tian of Dunany Crab

Cucumber gazpacho, Celeriac, compressed apple, dill crème fraiche,
lemon curd, squid ink tuile (cr,mo,m,gw,c,e)

Confit Pork Neck

Herb crumb, parsnip puree, potato crisps, sage oil, apple ice wine jus (m,s,so,c,gw)

Main Course

Pan Fried Salmon

Polenta cake, tenderstem broccoli, brown soda crumb, fennel velouté (f,s,cr,c,m,so,gw)

Ard Mhacha Mushroom Risotto

Oyster & Shitake Irish mushroom, garlic herb butter, parmesan cheese (m,so,s,c)

Chicken Supreme

Pommes Anna, buttered asparagus tips, asparagus velouté, pistachio crumb (pn,so,m,s,c)

Skeaghanore Duck Breast

Fondant potato, Iona baby beetroot textures, crispy kale & quinoa, beetroot puree port jus
(m,so,s,gw,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*

Desserts

Fowlerstown Strawberry & Elderflower Parfait

Seasonal strawberry textures (e,m)

Lemon Tart

Meringue, pistachio crumb, raspberry, Chantilly cream (gw,e,m,po)

Brownie

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

Boyne Grove Apple & Pecan Crumble

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

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