

SCHOLARS

TOWNHOUSE HOTEL

Festive Sunday Lunch Menu €50pp

(SAMPLE)

Starters

Soup of the Day

Home baked breads (m,gw,c)

Citrus Cured Seabass

Fennel soda crumb, avocado puree, lemon curd, vanilla mint oil (m,gw,f,s)

Boyne Blue Cheese & Poached Pear Salad

Mesculin leaves, candied walnut, walnut essence (m,gw,wn,s)

Chicken Liver Parfait

Brioche, beetroot jelly, spiced red cabbage puree, smoked almonds (gw,m,s,a,e)

Ham Hock Terrine

Piccalilli gel, Iona farm baby carrot, toasted ciabatta (m,s,gw,c,so,mu)

Main Course

Roast Turkey & Glazed Ham

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

Venison Haunch

Fondant potato, Ballymakenny Farm frivole, King Oyster mushroom, celeriac, port jus
(so,gw,s,m,c)

Butternut Squash Risotto

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)

Catch of the Day

Please See Server (f,m,s,cr,so,c)

Roast Sirloin of Irish Hereford Beef

Creamed & roast potato, Yorkshire pudding,
broccoli, carrots roast jus (gw,c,so,me,s)

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



Desserts

Christmas Pudding

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

Brownie

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

Vanilla Crème Brulee

Orange & Hazelnut biscotti (e,m,hn)

Honeycomb Cheesecake

Whistlers Beekeepers Select Whiskey caramel sauce, granola, chocolate mousse (gw,m,hn,s,e,pec,a)

Boyne Grove Apple & Pecan Crumble

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

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