

SCHOLARS

TOWNHOUSE HOTEL

Sunday Lunch - €50pp

Starters

Roasted Red Pepper & Sweet Potato Soup

Sour cream, chives (m,c,so,s)

Citrus Cured Seabass

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

Boyne Blue Cheese Mousse & Poached Pear

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

Chicken Liver Parfait

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

Confit Pork Neck

Crumbed black pudding, celeriac & apple textures, port jus (m,s,so,c,gw)

Main Course

Roast Sirloin of Irish Hereford Beef

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

Pan Fried Cod

Fishcake, tendertsem broccoli, toasted almonds, saffron & white wine velouté (f,s,cr,m,so,c,a)

Chicken Supreme

Barley croquette, green beans, Iona baby turnip, onion puree, smoked almonds, port jus
(m,s,so,c,gw,a,e)

Braised Lamb Shoulder

Ballymakenny Violetta potatoes, Iona carrot, frivole, rosemary jus (so,c,s,m)

Spinach & Heirloom Tomato Risotto

Parmesan, toasted pine nuts (m,s,so,pi)

*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

Plum 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)

Tiramisu

Chocolate Mousse, roasted coco nibs, sweet coffee gel (m,e,so,gw.wn,s)

Boyne Grove Apple & Pecan Crumble

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

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