

Set Lunch Menu - €50pp

23rd November 2024

Starters

Parsnip & Apple Soup

Crème fraîche, parsnip crisps, sage oil (m,so,c,s,gw)

Chicken Liver Parfait

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

Cured Salmon

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so,s)

Confit Pork Belly

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

Main Course

Pan Fried Seabass

Potato fishcake, buttered green beans, smoked almonds, dill & white wine velouté (f,s,m,c,so,a,cr)

Butternut Squash Risotto

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

Roast Turkey & Glazed Ham

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

Skeaghanore Duck Breast

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

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

Bread and Butter Pudding

Orange Creme anglaise, vanilla ice cream (m,n,e,g)

Salted Caramel Tart

Caramelised banana, banana cream & caramel tuille (gw,so,d,s,e)

Dark Chocolate Delice

Amarena cherry & crème Chantilly (m,so,nuts,e)

Boyne Grove Apple & Pecan Crumble

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

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