

SCHOLARS
TOWNHOUSE HOTEL

Evening Dinner Menu - €65pp

Starters

Tomato Soup

Basil Cream, home baked breads (g,c,m)

Cured Organic Salmon

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

Toonsbridge Irish Mozzarella & Heirloom Tomato

Basil oil, Coppa ham & toasted Pine Nut Crumb (m,s,n,g,so)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Confit Pork Neck

Chicory, apple gel, chicory, savoy cabbage emulsion & cider cream sauce (m,s,c)

Main Course

Chicken Supreme

Barley Potato Croquette, green beans, Iona Farm baby turnip, onion Puree, smoked almonds, port jus (m,s,so,c,n,g,e)

Skeaghanore Duck Breast

Butternut squash Gnocchi & puree, Kale crisp, salted Pumpkin seeds, Blackberry jus (so,c,,g,e,s)

Courgette & Tomato Risotto

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

Pan fried Salmon,

Pommes Anna, buttered Asparagus tips, Saffron & white wine velouté, Irish Trout Caviar (m,f,s,cr,so,c)

8oz Fillet of Irish Hereford Beef

Nutmeg Potato Rosti, Ballymakenny tenderstem Broccoli, Truffle puree, Chestnut crumb, port jus (s,m,e,c,so,n)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*

Desserts

Blackberry & Lemon Fool

Blackberry & lemon textures, crushed meringue, Chantilly cream (m,e)

Honeycomb Cheesecake

Whistlers Beekeepers Select Whiskey caramel sauce,
granola, chocolate mousse (g,m,n,s,e)

Chocolate Brownie

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

Boyne Grove Farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Lime Panna Cotta

Lemon & lime textures, mini macaroon, blackberry gel (e,m,n)

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