

SCHOLARS

TOWNHOUSE HOTEL

Set Lunch Menu - €50pp

Starters

Minestrone Soup

Parmesan, homemade breads (m,s,so,c,gw)

Cured Salmon

Soda fennel crumb, lemon crud, avocado puree, mint & vanilla emulsion (f,so,s,m,gw,e)

Chicken Liver Parfait

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

Confit Pork Belly

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

Main Course

Pan Fried Seabass

Pommes Anna, tenderstem broccoli, smoked almonds, tarragon oil, tarragon velouté (f,m,s,c,so,a,cr)

Venison Haunch

Fondant potato, crispy kale, celeriac textures, port jus (so,gw,s,m,c)

Chicken Supreme

Barley potato croquette, crispy kale, buttered green beans, onion puree, port jus (gw,e,so,m,c,s)

Butternut Squash Risotto

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

Plum Pudding

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

Almond Trifle

Poached Crianza pear, almond sponge, crème anglaise, crème Chantilly (s,m,e,a)

Honeycomb Cheesecake

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

Chocolate Delice

Chocolate sponge, chocolate mousse, Amareno cherries, Chantilly creme (m,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