

**Set lunch Menu €50pp**

**Tuesday 15th April**

**Starters**

**Chargrilled Vegetable Soup**

Parsley cream (m,c,so,s)

**Cured Salmon**

Nori seaweed, sesame seeds, lemon curd, avocado puree, mint & vanilla emulsion  
(f,so,s,m,e,se)

**Ardsallagh Goats Cheese Mousse**

Iona baby beetroot, beetroot puree, mesculin baby leaves, basil oil (m,so,gw)

**Chicken Liver Parfait**

Orange jelly, rhubarb chutney, rhubarb puree, cinnamon candied pistachios (gw,m,s,e,po)

**Main Course**

**Pan Fried Salmon**

Fishcake, tenderstem broccoli, flaked almonds, lemon caper butter (f,s,cr,m,c,so,a)

**Skeaghanore Duck Breast**

Spring onion & roast garlic croquette, buttered asparagus, asparagus puree, salted pumpkin seeds, orange jus (m,so,s,gw,c,e)

**Chicken Supreme**

Gratin Potato, Iona baby carrot, carrot puree, white wine velouté, tarragon oil (so,m,c,s)

**Courgette & Tomato Risotto**

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

## *Homemade Desserts*

### **Vanilla & White Chocolate Panna Cotta**

Poached rhubarb, red wine syrup (m,s,e)

### **Sticky Toffee Pudding**

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)

### **Chocolate Brownie**

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

### **Boyne Grove Apple & Pecan Crumble**

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

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