

# SCHOLARS

TOWNHOUSE HOTEL

## Lunch Menu €45

### Starters

#### Roast Butternut Squash Soup

Chive Crème Fraiche, home baked breads (m,g,c)

#### Chicken Liver Parfait

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

#### Whiskey Cured Salmon

Cucumber, fennel soda crumb, lemon curd (s,m,g,f,e)

#### Boyne Blue Cheese & Poached Pear Salad

Mesclun leaves, candied walnut, walnut essence (m,n,s,g)

### Main Course

#### Venison Haunch

Fondant potato, kale, king oyster mushroom, celeriac, port jus (s,m,c)

#### Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

#### Chicken Supreme

Dunany Spelt Berries, Iona Farm carrot, Parsnip puree, Hunters Sauce (g,c,so,m)

#### Pan Fried Cod

Savoury Polenta Cake, Tenderstem Broccoli,  
Prawn Bisque, Irish Trout caviar (f,s,m,cr)

*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

### **Carrot Cake**

Cream cheese icing, vanilla ice cream, white chocolate crumb (g,e,m)

### **Chocolate Brownie**

Chocolate Sauce, raspberry gel, chocolate crisp, Chantilly cream (m,e,so)

### **Crème Caramel**

Almond brittle, orange segments, Chantilly cream toasted almond, (e,m,n)

### **Blackberry & White Chocolate Cheesecake**

Blackberry gel, preserved lemon foam (m,e,g)

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

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

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