

SCHOLARS
TOWNHOUSE HOTEL

Lunch Menu - €45pp

Starters

Leek & Potato Soup

Sour cream & chive crème fraîche, home baked breads (g,c,d)

Confit Pork Neck

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

Ardsallagh Goats Cheese Mousse

Beetroot textures, candied walnuts & basil oil (m,n,so,g)

Cured Salmon

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

Main Course

Slow braised Lamb shank

Ballymakenny potatoes, tenderstem Broccoli, Drummond house garlic butter, lamb jus (m,s,c,so)

Pan Fried fillet of Cod

Polenta cake, tenderstem broccoli, fennel & white wine velouté (f,s,c,m)

Chicken Ballotine

Iona Farm baby vegetables, carrot puree, chive & spinach gnocchi, cider cream (m,s,so,c,g,e)

Courgette & Tomato Risotto

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

*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

Chocolate Brownie

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

Carrot Cake

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

Vanilla & White Chocolate Panna Cotta

Rhubarb textures (e,m)

Tiramisu

Chocolate shavings & sweet coffee gel (m,s,e,g,n)

Boyne Grove Farm Apple & Pecan Crumble

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

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