

SCHOLARS

TOWNHOUSE HOTEL

Starters

Sweet Potato & Coconut Soup

Sour cream and micro-coriander (m,gw,s,so,c)

Cured Salmon

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

Ardsallagh Goats Cheese Mousse

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

Chicken Liver Parfait

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

Main Course

Baked Herb Crusted Cod

Gratin potato, tenderstem broccoli & tomato provencal sauce (m,f,s,so,c,gw)

Skeaghanore Duck Breast

Butternut squash gnocchi, puree, crispy sage, salted pumpkin seeds, jus (m,so,s,gw,c,e)

Chicken Supreme

Gratin Potato, Iona baby carrot, carrot puree, white wine veloute, 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

Sticky Toffee Pudding

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

Vanilla Crème Brûlée

Orange & hazelnut biscotti (gw,e,m,n)

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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