

SCHOLARS

TOWNHOUSE HOTEL

Sunday Lunch Menu - €50pp

24th March 2024

Starters

Vegetable Soup

Parsley cream (m,c,so)

Tian of Dunany Crab

Cucumber gazpacho, Celeriac, compressed apple, dill crème fraiche, lemon curd, squid ink tuile (cr,mo,m,gw,c,e)

Ardsallagh Goats Cheese Mousse

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

Chicken Liver Parfait

Brioche, beetroot jelly, spiced red cabbage puree, smoked almonds (gw,m,s,a,e)

Confit Pork Neck

Crumbed black pudding, celeriac & apple textures, port jus (m,s,so,c,gw)

Main Course

Roast Sirloin of Irish Hereford Beef

Creamed & roast potato, carrots, broccoli, Yorkshire pudding, roast jus (gw,c,so,s,m,e,s)

Pan Fried Cod

Potato fishcake, buttered asparagus tips, brown soda crumb, asparagus velouté (f,s,cr,m,c,so,gw)

Chicken Supreme

Barley croquette, Iona baby turnip, onion purée, smoked almonds, port jus (m,s,so,c,a,e,gw)

Spinach & Heirloom Tomato Risotto

Parmesan, toasted pine nuts (m,s,so,pi)

Skeaghanore Duck Breast

Fondant potato, parsnip textures, Ballymakeny Farm frivole, port jus (m,so,s,gw)

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

Desserts

Chocolate & Orange Tart

Orange textures (gw,m,e,so)

Brownie

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

Vanilla & White Chocolate Panna Cotta

Rhubarb Textures (e,m)

Tiramisu

Chocolate mousse, roasted coco nibs, sweet coffee gel (m,e,so,gw,wn,s)

Boyne Grove Apple & Pecan Crumble

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

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