

SCHOLARS

TOWNHOUSE HOTEL

Lunch Menu €45pp

Starters

Vegetable Soup

Parsley Cream & home baked breads (m,c,g)

Chicken Liver Parfait

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

Crab Ravioli

Fennel velouté, Irish trout caviar, garlic migas, tarragon oil (g,m,e,f,c,cr)

Boyne Blue Cheese Mousse

Pear & apple chutney, watercress, red wine reduction, brown bread crumb (m,s,g)

Main Course

Skeaghanore Duck Breast & Chou Farci

Stuffed Savoy cabbage of duck & barley,
fondant potato, Iona farm beetroot, port jus (g,s,m,c,so)

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 Seabass

Polenta, roasted piquillo pepper sauce, asparagus & smoked almonds (f,m,s,n)

*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

Sticky Toffee Pudding

Salted caramel, walnuts, Chantilly cream (m,e,so)

Crème Caramel

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

Chocolate Torte

Amarena cherries, espresso & marscapone cream (g,e,m,so)

Boyne Grove farm Apple & Pecan Crumble

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

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