



for Culinary Excellence
2018



SCHOLARS
TOWNHOUSE HOTEL

Table d'hôte

2 course €28pp or 3 Courses €35pp

Please note supplements apply where necessary, Minimum Charge Per Person €28

Starters

Soup Du Jour

Served with homemade olive ciabatta & brown soda bread.

Please see your server for wine recommendation

Heirloom Tomato Salad

Marinated heirloom tomatoes, Mesculin leaves, tomato gel,
Fivemiletown goats cheese, basil emulsion & candied orange.

Yealands Sauvignon Blanc [gls €8/Btl €32]

Chicken liver Parfait (G)

Sweet potato crisp, candied spinach, rhubarb puree & brown bread crumb.

Little Rascal [Gls €8.50/Btl €29]

Confit Belly of Irish Pork

Pickled apple, pancetta crumb, thyme polenta, apple butter.

Bodini Malbec (Mendoza) [Gls €8.50/Btl €34]

Cured Salmon (G)

Dill brioche, basil puree, fresh orange & blood orange jelly.

Le Horgelus Gascogne Sauvignon Blanc/Colombard [Gls €7/€25]

Beef Carpaccio (Supp €4) (G)

Rocket salad, parmesan, lemon oil, capers & pickled onion.

Poggio Alla Luna, (Chianti) Sangiovese [Gls €8/Btl €32]

Wild Atlantic Scallops (Supp €7) (G)

Pan seared scallops, celeriac sauce, coral tuile, black pudding & asparagus puree.

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Allergy information is available on request (G)=Contains Gluten (N)=Contains Nuts



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Main Courses

Tomato & Basil Risotto

Basil emulsion, tomato gel & parmesan cheese.

Torre Spessa Delle Venezie Pinot Grigio [Gls €7/Btl €26]

Irish Chicken Supreme (G)

Spinach & feta gnocchi, buttermilk gel, charred leek, tarragon & red wine jus.

Domaine Horgelus, Sauvignon Blanc [Glass €8/Btl €25]

Sous Vide Loin of Pork

Potato rosti, vanilla baby carrots, apple butter, carrot puree & red wine jus

Fleurrie Domaine De La Treille [Gls €10.25/Btl €41]

Braised Lamb Shank

Asparagus & radish sautéed beurre noisette, mint, duchess potatoes & lamb jus.

Mancura Cabernet Sauvignon Central Valley Chile [Gls€6.50/Btl €25]

Catch of the Day

Please see server

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Irish Hereford Beef (G)

10 oz Sirloin €4.95 or Fillet €11.95

Fondant potato, charred shallot, sautéed wild mushroom, shallot puree & red wine jus.

Vinasperi Crianza, Rioja, Tempranillo [Gls €8.50/Btl €33]

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Side Dishes

Tenderstem Broccoli (N)

Topped with flaked almond

Home Cut Chips

Twice cooked home cut chips

Seasonal Vegetables

Seasonal vegetables finished in the pan

Baby Boiled Potatoes

In garlic butter

Creamed Potato

Traditional pomme puree

Townhouse Salad

Mixed leaves with shaved & pickled vegetables tossed in lemon oil

All Side Dishes €5

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Desserts

Mango & Cardamom Panna Cotta (N)

Pistachio croquant, fresh mango served with a mango broth

Chateau Jolys, (Bordeaux) [€5.50]

Lemon Tart (G)

Served with velvet meringue, fresh citrus segments,
sweet balsamic gel & fresh raspberry.

Malmantico (Malvasia) [€9.50]

Warm Chocolate Brownie

Raspberry puree, white chocolate crumb & vanilla ice cream

Trapadis Rasteau, (Rhône) [€5.50]

Key Lime Cheesecake (G)

Coconut sorbet, chocolate truffles & strawberry puree

Chateau Jolys, (Bordeaux) [€5.50]

Cheeseboard (N) (G) (Supp €4.95)

Selection of local & international cheeses with Boyne Honey,
Home spiced roasted peanuts & fresh grapes

Please see your server for today's pairings

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