



for Culinary Excellence  
2015 - 2016

## Sunday Lunch Sample Menu

2 courses - €22.95

3 courses - €29.95

Soup du Jour (GF)

Served with a selection of homemade breads.

Goats Cheese & Beetroot Salad (GF)(N)

Shaved beets, gold river farm organic leafs, candied walnuts, beetroot dressing.

Duck Liver Parfait

port jelly, plum & orange chutney with pain d'epices.

Cured Irish Organic Salmon (GF)

lemon mousseline, dried capers, salted cucumber, lemon & caper dressing

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Roast Sirloin Of Irish Beef

Served with roast potatoes, yorkshire pudding, horseradish mash,  
roast carrot & traditional roasting jus.

½ Roast Chicken

With lyonaise potato, chestnut stuffing, honey glazed parsnips,  
parsnip & honey butter puree & traditional roast gravy.

Pan Fried Seabass (GF)

Ratatouille, aubergine puree, potato & feta gnocchi, mitsuba oil.

Chestnut, Mushroom & Marjoram Nut Loaf (V)(N)

Jerusalem artichoke puree, preserved shitake mushrooms & vegetable nage.

Slane Turf Smoked Bacon Loin

With wholegrain mustard mash, white pudding, heirloom carrots, Juniper & elderflower jus.

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Chocolate & Hazelnut Ice cream Sundae (N)(GF)

Chocolate brownie, vanilla icecream, vanilla cream,  
rich chocolate sauce, caramelised milk chocolate.

Buttermilk Panna Cotta (GF)

Sicilian lemon curd, stewed rhubarb & lemon confit.

Jaffa Cake Roulade

With orange gel, chocolate crumble, orange & chocolate ice cream.

Raspberry & Sherry Trifle (GF)

Macerated raspberries, fresh cream & vanilla custard.

\*Allergy Information please see your server for details\* (GF)=Gluten Free(N)=contains nuts\*