



for Culinary Excellence  
2015 - 2016

## *Sunday Sample Menu*

**2 courses - €22.95 or 3 courses - €29.95**

### **Soup Du Jour (GF) (V)**

Served with a selection of homemade breads.

### **Goats Cheese & Beetroot Salad (GF)(N)**

Shaved beets, Gold River Farm organic leaves, candied walnuts, beetroot dressing.

### **Ham Hock Terrine (GF)**

Pickled apple & mixed leaf salad.

### **Cured Irish Organic Salmon & Chilled Beetroot Soup**

Cured in house with cumin & orange, lemon mousseline,  
& rosemary crisp bread micro corriander.

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### **Roast Sirloin Of Irish Beef**

Served with roast potatoes, yorkshire pudding, horseradish mash,  
honey roasted carrots & traditional roast jus.

### **Traditional Turkey & Ham (N)**

Roast Turkey crown with sage & onion stuffing, glazed ham,  
nutmeg mashed potato, brussels sprouts & traditional roast gravy.

### **Pan-Fried Haddock (GF)**

Parsnip purée, tenderstem broccoli, violetta gnocci & lemon oil.

### **Wild Mushroom Risotto (GF)(V)**

Finished with crème fraîche, white truffle puree & David Heffernan's red mustard frill.

### **Slow Cooked Tipperary Belly Pork**

With smoked butternut squash purée, onion & pancetta knödel.

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### **Christmas Pudding (N)**

Spiced plums, brandy sauce espuma & vanilla ice-cream.

### **Scholars Assiette**

Served with raspberry coulis

### **Scholars Apple Crumble**

Served with custard & vanilla ice cream.

### **Scholars Sundae (N)(GF)**

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

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