



SCHOLARS

TOWNHOUSE HOTEL

Set Lunch Festive Menu

Starters

Tomato & roast red pepper soup

Parmesan & croutons (m,so,c,s,gw)

Chicken Terrine

Truffle puree, pickled King oyster mushroom, tarragon oil, brioche (so,c,s,gw,e,m)

Citrus Cured Salmon

Fennel soda crumb, avocado puree, lemon curd, vanilla mint oil (m,gw,f,s)

Chicken Liver Parfait

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

Mains

Roast Turkey & Glazed Ham

Creamed & roast potato, brussel sprouts, sage stuffing, cranberry jus (m,mu,s,gw,so,c)

Venison Haunch

Fondant potato, crispy kale, celeriac textures, port jus (so,gw,s,m,c)

Butternut Squash Risotto

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)

Pan fried Salmon

Potato fishcake, tenderstem broccoli, smoked almonds with lemon & white wine velouté
(f,s,m,c,so,a)

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

Christmas Pudding

Brandy Crème Anglaise, gingerbread ice cream (gw,m,e,s)

Boyne Grove Apple & Pecan Crumble

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

Dark Chocolate Delice

Amarena cherry & crème Chantilly (m,so,nuts,e)

Almond Trifle

Poached Crianza pear, almond sponge, crème anglaise, crème Chantilly (gw,s,m,e,a)

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