



SCHOLARS  
TOWNHOUSE HOTEL  
BUILT IN 1867

# Dinner at Scholars

€38pp

## *Soup du Jour(c)*

Served with homemade breads (g,d)

## *Chicken Liver Parfait*

Rosemary sable biscuit, blood orange gel,  
Parmesan crisp & apple chutney (g,e,d,m)

## *Citrus Cured Salmon*

Pickled Daikon radish, Chinese leaf,  
charred lemon yoghurt & celery gel (f,d,m,s,c)

## *Poached Nectarine Salad*

Whipped feta, candied walnut, chicory & mesclun leaves,  
in an apricot dressing (n,d)

## *Slow Cooked Belly of Pork*

Pickled Shimeji mushrooms, wasabi & yuzu gel, crispy kale,  
served with a soy & lemongrass broth (G,So,Se,M)



## *Ballotine of Chicken*

Stuffed with mushroom & baby spinach, served with Parmesan croquettes,  
cavolo nero, broad beans & jus (g,d,e,s,c)

## *Catch of the Day*

Please see your server for today's catch of the day

(€4.95 supp)

## *10oz Sirloin Steak*

Sautéed wild mushrooms, Boulangere potato,  
shallot puree & veal jus (c,d)

## *Wild Mushroom & Hazelnut Risotto*

Topped with Parmesan cheese & drizzled with Lannléire honey (n,d)

## *Lamb Shank*

Served with gratin potato, heirloom  
baby carrots & lamb jus (d,c,s)



## *Crème Brûlée*

Hazelnut biscotti (g,d,e,n)

## *Scholars Sundae*

Chocolate brownie with white chocolate crumb, cream  
vanilla ice cream, hazelnuts, praline & rich chocolate sauce (n,d,e)

## *Sticky Toffee Pudding*

Salted caramel sauce, homemade white chocolate & orange ice-cream. (g,d,e)

## *Lemon & Raspberry Mousse Cake*

Meringue, fresh raspberries, raspberry gel,  
lemon curd & lemon sorbet. (g,d,e)

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites  
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soy beans



for Culinary Excellence  
2018