



## SPECIAL OCCASIONS LUNCH MENU

**2 courses €25.00 per person**

**3 courses €29.00 per person**

### STARTERS

#### Soup of the Day

Served with Brown Bread

#### Ham Hock Terrine

Piccadilli, Celeriac & Prune Remoulade

Sour Dough

#### Smoked Duck, Apple & Blackberry

Mixed Vegetables, Hazelnut Emulsion

#### Galway Goat Farm Goat's Cheese Curd

Candied Walnut, Orange

Pickled Beetroot Salad

### SIDES

Potato Fries

Creamed Potatoes

Pan fried Mushroom and Onions

Sweet Potato Fries

**1 Side €3.50 • 2 Sides €6.00 • 3 Sides €8.50**

### MAIN COURSES

#### Glazed Short Rib of Beef

Hay Roasted Celeriac, Shallot Jam

Red Wine Jus

#### Roasted Corn-Fed Chicken Supreme

Morels, Savoy Cabbage, Roasted Jerusalem

Artichoke

#### Pan Fried Fillet of Silver Hake

Mussels, Clams, Langoustine, Gubbeen Chorizo

Pepper & Tomato Escabeche

#### Roasted Butternut Squash Risotto

Chestnuts, Baby Vegetables, Sage, Parmesan, Spiced

Pumpkin Oil

**All Main are served with Chef's Selection of Vegetable & Potato**

**Additional sides must be ordered separately**

### DESSERTS

#### Dark Chocolate and Tonka Bean Mousse

Mango Sorbet, Strawberry Gel

#### Apple & Cinnamon Walnut Crumble

Rum & Raisin Ice Cream

#### Pick 'n' Mix Plate

Chef's Selection of Bite Size Treats

#### Style Mini g Ice Cream

Flavour Favourites from our Chef

### TEA & COFFEE