

Celebration Lunch Menu

TO START...

Soup of the Day Toasted Seeds
(1, 5, 6, 9, 13)

Goat Cheese Beignets Jalapeno, Black Garlic, Charred Lemon
(1, 6, 9, 13)

Chicken Caesar Salad Grilled Irish Free-Range Chicken, Baby Gem, Gubeen
Bacon Croutons, Chives, Parmesan Crisp, Caesar Dressing
(1, 2, 5, 6, 10, 13)

Seafood Chowder Smoked fish, salmon, hake, creamy white wine & herb
(1, 2, 6, 9, 13)

TO FOLLOW...

Glazed Feather Blade of Beef Beef Fat Potato, Braised Carrot, Bone Marrow Butter
(6, 9, 13)

Roast Chicken Supreme Marquis Potato, Confit Chicken Leg, Spinach, Wild
Mushroom & Tarragon Cream
(5, 6, 9, 13)

Pan Fried Fillet of Hake Sundried Tomato Orzo, Basil & Parsley, Lemon Foam
(2, 4, 6, 13)

Vegan Steak Crispy Oyster Mushrooms, Tender Stem Broccoli, Roast Celeriac, Port
Jus
(1, 5, 6, 13)

TO FINISH...

Apple & Mixed Berry Crumble Walnut & White Chocolate Crumble, Vanilla Ice
Cream
(1, 5, 6, 7, 13)

Chocolate & Hazelnut Delice Brownie, Salted Caramel Ice Cream
(5, 6, 7)

Lemon Meringue Cheesecake Meringue Shards, Lemon Curd
(1, 6)

Allergens:

Gluten (1), Fish (2), Molluscs (3), Crustaceans (4), Eggs (5), Dairy (6), Treenuts (7), Peanuts (8), Celery (9)
Mustard (10), Sesame (11), Soya (12), Sulphites (13), Lupin (14)