

EASTER LUNCH TABLE D'HÔTE MENU

2 COURSE – €48 3 COURSE – €55

STARTERS

SEAFOOD CHOWDER (1A, 2, 3, 4, 7, 9, 12)

TRADITIONAL ATLANTIC SEAFOOD CHOWDER, SERVED WITH HOUSE BREAD

CLASSIC CHICKEN & MUSHROOM VOL-AU-VENT (1A, 3, 7, 9, 12)

BUTTERY PUFF PASTRY FILLED WITH CREAMY CHICKEN, WILD MUSHROOMS & TARRAGON

SMOKED IRISH SALMON (1, 4, 7, 12)

TOMATO, RED ONION AND CAPER SALAD, BROWN BREAD, AVOCADO PUREE

GOAT CHEESE & BEET SALAD (7, 8, 10)

MIXED LEAVES, RED BEETROOT, BLOOD ORANGE PURÉE, CHARRED CUCUMBER, CRUSHED HAZELNUTS AND CREAMY

GOAT CHEESE

MAINS

TRADITIONAL IRISH ROAST LEG OF LAMB (1A, 3, 7, 9, 12))

SERVED WITH ROAST POTATOES, GREEN VEGETABLES, MINT GRAVY

SPINACH AND RICOTTA RAVIOLI (1A, 3, 7, 8H, 12)

WILD GARLIC PESTO, SAUTÉ GIROLLES

PAN-SEARED SALMON FILLET (1A, 2, 4, 7)

CRISPY POTATO TERRINE, BUTTERED GREENS & LOBSTER BISQUE CREAM

ROAST SUPREME OF CHICKEN (7, 9, 12)

ROASTED COURGETTES, TRUFFLE & CHIVE MASH, FINISHED WITH CHICKEN JUS

DESSERTS

STICKY TOFFEE PUDDING (1A, 3, 7)

DATE AND BUTTERSCOTCH PUDDING SERVED WITH VANILLA ICE CREAM

CHOCOLATE TART (1A, 3, 7, 12)

DARK CHOCOLATE TART, CHAMPAGNE SORBET, BLOOD ORANGE PUREE

BRAMLEY APPLE & RHUBARB CRUMBLE (1A, 3, 7, 12)

CRÈME ANGLAISE, VANILLA ICE CREAM