



## Table d'hôte Lunch Menu

€32.00

### Starters

#### **Golden Fried Breaded Fish Cake**

Soya Flavoured Noodle Salad, Sweet Chilli Dressing  
*(Contains Gluten, Eggs, Fish, Nuts, Dairy, Sesame, Mustard)*

#### **Tossed Caesar Salad**

Crispy Bacon, Garlic Croutons, House Dressing  
*(Contains Gluten, Nuts, Dairy)*

#### **Homemade Soup of the Day**

Garlic Croutons  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

#### **Textures of Local Goats Cheese and Honey Roulade**

Dressed Beetroot, Balsamic Glaze  
*(Contains Gluten, Eggs, Shellfish, Nuts, Dairy, Sesame, Mustard)*

#### **Traditional Irish Oak Smoked Salmon**

Pickled Cucumber, Lemon, Red Onion  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

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### Main Courses

#### **Roast Leg of Wicklow Lamb**

Rosemary Jus  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

#### **Roast Turkey and Honey Baked Ham**

Savoury Stuffing, Cranberry Sauce  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

#### **Pan Seared Marinated Breast of Chicken**

Herb Jus  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

#### **Pan Fried Fillet of Salmon**

Pepper Salsa  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

#### **Wild Mushroom Risotto**

Tossed Side Salad, Herb Oil  
*(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)*

**All Main Courses are Served with Selection of Fresh Vegetable**



## Desserts

### **Baileys & Honeycomb Cheese Cake**

Chocolate Sauce

*(Contains Gluten, Eggs, Nuts, Dairy)*

### **Warm Apple & Rhubarb Crumble**

Vanilla Ice Cream

*(Contains Gluten, Eggs, Nuts, Dairy)*

### **Chocolate Tasting Plate**

Melange of Fresh Berries

*(Contains Gluten, Eggs, Nuts, Dairy)*

### **Homemade Lemon Tart**

Berry Compote, Meringue Drops

*(Contains Gluten, Eggs, Nuts, Dairy)*

### **Fresh Fruit Meringue Nest**

Creme Chantilly

*(Contains Gluten, Eggs, Nuts, Dairy)*

