



Table d'hôte Lunch Menu

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)

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)

