

## TWO COURSE LUNCH

*Please choose one main course and one dessert from the following options*

*Tea and coffee included*

*We provide a vegetarian option for 10% of the final numbers*

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### **Menu A - €32.00 per person**

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Wrapped corn fed chicken in smoked bacon, slow cooked roast peppers, market vegetables,  
crushed black olive potatoes



Baked sea trout, braised fennel, market vegetables, new boiled potatoes with orange butter sauce



Roast organic banger sausage, caramelised onions, market vegetables, grain mustard mash with jus



Luxury fisherman's pie with a creamy dill sauce, market vegetables and mash



Beef bourguignon, lardons and baby onions with market vegetables and baby boiled potatoes



Glazed lamb shank in Asian spices, root vegetables with soy sauce and noodles



Roast pork fillet, glazed carrot in honey and cider, market vegetables with roast potatoes



Herb crust fillet of Irish salmon, market vegetables, leek and celery velouté, long grain rice



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### *Desserts*

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Fresh fruit salad with rhubarb sorbet



Vanilla panna cotta, crushed raspberry jelly



Pistachio ice parfait, seasonal fruit coulis



Roast apricot and almond tart



Chocolate pot with hazelnut tuile



Carrot cheesecake with walnut cream



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*Selection of teas and coffee*

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## TWO COURSE LUNCH

Or

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### **Menu B - €36.00 per person**

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Roast loin of pork, root vegetables, Parmentier potatoes, sautéed apples with cider jus



Pan fried salmon fillet, market vegetables, mint couscous with a red pepper sauce



Stuffed lamb shoulder with garlic and lemon, market vegetables, boulangère potatoes with lamb jus



Blanquette of veal with baby onions and button mushrooms, market vegetables and long grain rice



Roast fillet of cod with cherry tomatoes, fine beans, baby new potatoes



Roast loin of Irish beef, caramelised shallots, market vegetables,  
sautéed Lyonnais potatoes, red wine jus



Poached smoked haddock, butter cabbage, mussels velouté, rice



Corn fed supreme of chicken, smoked bacon, roast onions, linguini pasta, red wine jus



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### *Desserts*

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Mixed nut chocolate brownie, crushed berries with cream



Coffee Tiramisu with langue de chat biscuit



Caramelised lemon tart with whipped cream



Polenta and almond cake



Roast pineapple, rum and vanilla syrup with coconut sorbet



Seasonal berry crème brûlée, mixed nut biscotti



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### *Selection of teas and coffee*

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