

## Sample Sunday Lunch Menu

### Starters

Chef's Fresh Homemade Cream of Roasted Root Vegetable Soup,  
Brown Soda Bread (1,3,8)

Chicken Liver Parfait  
Cornichons, Charred Pear, Apricot Chutney, Melba Toast (1,2,8,10)

Five Mile Town Goats Cheese Mousseline  
Apple Puree, Pickled red Onions, Apple & Cinnamon Crumble (2,8,9)

Terrine of Salmon,  
Capers, Lemon, Herb oil, Crème Fraiche, Roe, Fennel Herb (2,8,12)

### Main Course

12 Hour Pot Roasted Feather Blade of Irish Beef,  
Shallot Tart Tatin, Baby Leeks, Horseradish Cream, Port Jus (2,3,8)

Pan Seared Darné of Atlantic Hake  
Cauliflower Puree, Kale, Red Wine Onions, Lemon Beurre Blanc (2,8,12)

Slow Cooked Shoulder of Slaney Valley Lamb  
Treacle Rib, Baby Spinach, Turnip, Tarragon Jus (1,2,3,8,10,13)

Crisp Confit Leg of Duck  
Textures of Parsnip, Pickled Red Onions, Fresh Orange, Watercress, Jus (2,8,12,13)

Butter Baked Supreme of Chicken  
Sauté Potatoes, Fricassee of Leeks & Wild Mushrooms, Salsa Verde, Chicken Jus  
(2,3,8,10)

Homemade Butternut Squash Gnocchi,  
Roasted Squash, Sage Butter Sauce, Parmesan (1,2,8)

### Desserts

Vanilla & Mascarpone Crème Brulee,  
Raspberry Sorbet, Vanilla Biscuit (1,2,8,13)

Baileys & Malteser Cheesecake  
Chocolate Crumb, Crème Chantilly (1,2,8,13)

Warm Sticky Toffee Pudding  
Butterscotch, Toffee Powder, Rum & Raisin Ice cream (1,2,8,13)

Rhubarb & Apple Crumble  
Crème Anglaise, Vanilla Ice Cream (1,2,8,9,13)

**€27.50 per person**