

Easter Sunday Menu

€39.95 per person

STARTERS ---

HOMEMADE SOUP

Served with Guinness Brown Bread (2, 7)

ROASTED BUTTERNUT SQUASH SALAD

honey Roasted Butternut Squash, Pickled Courgettes, Dressed Leaves Topped with Crumbled Feta Cheese (7, 9)

GIN & BEETROOT CURED SALMON

Pickled Cucumber, Sea Herbs, Horseradish Aioli, Dill Oil, Whiskey Crumb (2, 4, 5, 7, 12)

MAIN COURSE -----

ROAST LEG OF WICKLOW LAMB

Served with a Selection of Vegetables & Potatoes. With a red wine jus (1, 7, 14)

ROAST SIRLOIN OF BEEF

Served with a Selection of Vegetables & Potatoes. With a red wine jus (1, 7, 14)

GRILLED WILD SALMON

Served with a Selection of Vegetables & POotatoes with a Lemon Dill Sauce (1, 5, 7)

SWEET POTATO & CHICK PEA CURRY

Served with basmati rice (v) (1, 7, 14)

---- DESSERTS ----

STRAWBERRY AND CHOCOLATE

Chocolate Dome, Strawberry Macaroon, Chocolate Soil, Strawberry & Lime Salsa & Chocolate Ganache (2, 4, 7)

PAVLOVA

Mango & Passion Fruit Salsa with Chantilly Cream (4, 7)

APPLE TARTE TATIN

Topped with Warm Apple Compote, Apple Crisps & Vanilla Bean Ice Cream (2, 4, 7)

1-CELERY; 2 - GLUTEN; 3 -CRUSTACEANS; 4 - EGGS; 5 - FISH; 6 - LUPIN; 7 - DAIRY; 8 - MOLLUSC; 9 - MUSTARD; 10 - NUTS; 11 - PEANUTS 12 - SESAME SEEDS; 13 - SOYA; 14 - SULPHUR DIOXIDE