



Lunch Menu

Cream of Vegetable Soup
Ham Hock Croquette with Wilted Cabbage and Grain Mustard Cream
Salad of Pear, Cashel Blue, Walnut and Pumpkin Seed
Parisienne of Honeydew Melon with Autumn Berries and Sorbet
Chefs Chicken Liver Pate with Toasted Brioche and Orchard Relish

Chef's Recommendations

Salad Piemantaise – Potato, Bacon, Tomato, Capers, Gherkin, Red Onion, Eggs and Mayonnaise

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Spaghetti Bolognese with Parmesan Crust and Garlic Bread
Baked Stuffed Chicken Breast with Black Pudding on Buttered Cabbage and Tarragon Cream
Homemade Beef Burger with Tomato Relish and Wexford Cheddar
Golden fried Goujons of Monkfish with Romanesco Sauce
Baked Vegetarian Courgettes with Fruit and Nuts

Chef's Recommendation

Roast Suckling Pig served with Red cabbage and Apple Sauce
Pan Fried Fillet of Cod with Seasonal Salad and Tartar Sauce

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Whipped Ice Cream with Chocolate Sauce
Moist lemon Sponge with Coulis and Raspberry Sorbet
Baileys and Milk Chocolate Mousse with Praline Base

Chef's Recommendation

Warm Queen of Pudding with Whipped Ice Cream

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Tea & Coffee served in the Ivy Room

€26.00