



## *Lunch Menu*

### Starters

*White Onion Soup, Selection of Homemade Breads*

*Ham Hock & Foie Gras Terrine, Piccalilli, Apple Puree*

*Chicken Liver Parfait, Beetroot Relish, Garlic Croutes*

*Warm Ardsallagh Goats Cheese, Spiced Peach Relish, Tapenade*

*Ballontine of Salmon, Mustard Cream, Beetroot Sorbet*

### Main Courses

*Roast Sirloin of Fred Salter Beef, Roast Shallot, Aubergine Puree - €2 Supplement*

*Fillet of Salmon, Celeriac Puree, Citrus Nage*

*Roast Carlow Free Range Chicken, Tomato & White Bean Stew, Garlic & Chorizo*

*Roast Leg of Free Range Pork & Braised Shoulder, Onion Puree, Apple, Tarragon Jus*

*Seasame Crusted Cod, Crushed Peas, Sauce Gribiche*

### Desserts

*Step House Apple Crumble, Double Vanilla Ice Cream*

*Classic Crème Brûlée, Raspberry Sorbet*

*70% Chocolate Pave Roast Banana, Peanut Butter Ice Cream*

*Hot Chocolate Fondant, Milk Chocolate Ice Cream*

*Mandarin Mousse, Orange Salad, Chocolate Puree, Crème Fraiche Ice Cream*

*Selection of Irish Cheeses, Apple Relish & Biscuits*

*(Cashel Blue, Durrus, Mileens, Aydrahan, Cratloe) – Supplement of €2.00*

*Main Course Only: €13*

*2 Courses: €20*

*3 Courses: €25*