

## Set Lunch Menu

*This menu is only available to groups of less than 40 people & can only be served in the Carton Suites, Morrison Room, Gold Salon, Drawing Room or Linden Tree*

2 Course Menu (please select 1 starter and 1 main course or 1 main course & 1 dessert) €23.00 per person for the whole group

3 Course Menu (please select 1 starter, 1 main course & 1 dessert) €28.00 per person for the whole group

### Starters:

*Assiette of Parma Ham with Watermelon, Feta Cheese Salad & Rosewater & Pistachio Dressing*

*Classic Caesar Salad with Parmesan Wafer*

*Crispy Salmon Cake with Sauce Vierge & Seasonal Salad*

*Mixed Seasonal Salad with Marinated Mixed Mushrooms & Goat's Cheese*

*Smoked Haddock & Parmesan Tartlet with Rocket Aioli*

*Seasonal Soup of the Day*



### Main Courses:

*Baked Fillet of Fresh Cod with Tomato & Basil Cassolet*

*Baked Salmon with Saffron Whipped Potatoes, Courgettes & Red Pepper Jus*

*Braised Chicken Breast Wrapped in Parma Ham with Nutmeg Potatoes & Shallot Riesling Jus*

*Roast Sirloin of Beef with Celeriac Gratin, Crispy Fried Onions & Red Wine Jus*

*Rosemary Scented Shank of Lamb with Red Pepper & Pine Nut Jus*

*Slow-Roast Belly Pork with Sweet Potato Puree, Stew of Green Beans & Baby Onions*



*Desserts:*

*Belgian Chocolate Marquise with Caramel & Vanilla Sauce*

*Buttered Apple Pie with Blueberry & Crème de Cacao Syrup*

*Chocolate Silk Tart with Butterscotch Sauce*

*Fruit Tartlet with Crème Anglaise*

*Lemon Curd Cheesecake with Blackberry & Cassis Compote*

*Mixed Berry Crumble with Madagascar Bourbon Vanilla Ice Cream*



*Served with a Selection of Baked Breads & Rolls and followed by Freshly Brewed Tea or Coffee*

*If you wish to offer a choice on any of the course please note the following supplements that are applicable:*

<i>Per Starter choice</i>	<i>€5.00</i>
<i>Per Main Course choice</i>	<i>€7.00</i>
<i>Per Dessert choice</i>	<i>€5.00</i>

*Please note the for private dining in the Morrison Room, Gold Salon or Drawing Room your menu must be limited to a maximum of 2 options per course. A vegetarian option can also be made available if necessary and this will be decided by the Chef on the day*

*Please note that garnishes and accompaniments may be subject to slight changes at Chef's discretion based on seasonality and availability*