

# EASTER LUNCH

by Executive Chef Martin Lovell



## WILD MUSHROOM & CELERIAC SOUP

Croutons, Truffle Oil

(1a,4,9)

## UNION HALL CRAB

Brioche, Pickled Fennel, Wasabi, Radish, Granny Smith Apple

(1a,4,5,7,8,12)

## CROWE'S FARM HAM HOCK CROQUETTE

Forced Rhubarb, Black Pudding, Crackling

(1a,4,7,9,12,13)

## SPRING VEGETABLES TARTLET

Ardsallagh Goat Cheese, Cracked Hazelnuts, Apple Balsamic Gel

(1a,3b,4,7)

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## DRY AGED IRISH HEREFORD ROAST SIRLOIN

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

(1a,4,7,12,13)

## CLAIRE ISLAND ORGANIC CRISPY SALMON

Asparagus, Broad Beans, Spiced Roaring Bay Mussel Velouté

(4,6,8,9,13)

## SILVERHILL DUCK À L'ORANGE

Fondant Potato, Prunes, Chicory

(9,13)

## SOFT CHEESE TORELLONI

Creamed Wild Mushroom, Greens, Pistachio, Parmesan Sauce

(1a,3f,7,13)

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## RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb Sorbet

(1a,4,7,13)

## APPLE TARTE TATIN

Crème Anglaise, Hazelnut Ice Cream

(1a,3b,4,7)

## STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,4,7,13)

## CHOCOLATE FONDANT

Cherries, Frosted Brazilian Nut, Salted Caramel Ice Cream

(1a,4,7,13)

Freshly Brewed Coffee or Tea

(€59pp)



Allergens: 1. Gluten (a-Wheat, b-Spelt c-Khorasan, d-Rye, e-Barley f-Oats) 2. Peanuts 3.Nuts (a-Almonds, b-Hazelnuts, c-Cashews, d-Pecans, e-Brazil, f-Pistachio, g-Macadamia, h-Walnut) 4.Milk 5.Crustaceans (a-Crab, b-Lobster, c-Crayfish, d-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin