



Sample Lunch Menu

Soup of the Day

Slow Cooked Duck Leg Confit, Mushroom and Fennel Risotto, Shallot & Star Anise Sauce

Puff Pastry Feuillate of Liscannor Seafood, Mushroom and Leeks in a Light Dill & Lemon Cream Sauce

Chicken Liver Parfait with Red Onion Marmalade, Cumberland Sauce and Crusty Loaf

The Inn at Dromoland's Caesar Salad with Bacon Lardons, Croutons and Parmesan

Red Pepper and Basil Risotto with Roast Cherry Tomato, Rocket & Parmesan

Chilled "Assiette" of Melon and Minted Fruit Salsa with Tropical Fruit Sorbet

Smoked Salmon and Shrimp "Cocktail" Salad with Baby Gem and Marie Rose

Roast Leg of Clare Lamb, with Con's Chard & Spinach, Stuffing, Colcannon, Roast Garlic & Rosemary Jus

Pan Fried Fillet of Wild Hake with Etuvee of Savoy Cabbage, Tarragon and Lemon Beurre Blanc

Tortellini of Ricotta and Spinach Flat Mushroom, Greens and White Wine Legere

Roast Striploin of 21 Day Aged Irish Beef with Celeriac Puree, Red Cabbage and Red Wine Sauce

Herb Crusted Fillet of Salmon with Buttered Leek, Garden Peas and Spinach, Plum Tomato Sauce Vierge and Champagne Sauce

Pot Roasted Supreme of Lemon & Thyme Chicken, with Saute Onion, Mushroom and Spinach, Shallot and Tarragon Bercy sauce

Grilled Irish Beef Burger, Smoked Streaky Bacon, Cheddar Cheese, Chips and Coleslaw

Rich Chocolate Brownie Valrhona Chocolate Mousse, Mint Flake Ice Cream and Chocolate Sauce

Baked Lemon Tart with Raspberry Sorbet and Mixed Berry Compote

Warm Bramley Apple Crumble with Vanilla Ice Cream & Custard

Potted Lemon Cheesecake with Crunchy Oat Topping and Crème Chantilly

Sache Torte Chocolate Cake, Crème Fraiche & Orange Sauce

Fresh Fruit Salad with Passion Fruit and Mint Crème Fraiche

Selection of Ice Cream and Sorbet