



## Lunch Menu €39.95 per adult/ €17.95 per child

### Starters

Honey and Soy Glazed Duck Leg Confit, , Celeriac Puree, Wilted Spinach, Sweet & Sour “Aigre Doux” Sauce (7.9)

Crisp Puff Pastry “Feuillete”, Filled with Irish Chicken, Pak Choi , Lentil and bacon Lardons, Tarragon & Prosecco Velouté (1.3.7.9)

St Tola Goats Cheese Plate with Log, Curd & Crostini, Pickled Vegetables and Dressed Leaves, Fig & Apple Chutney, Crusty Loaf (1.7.9.10)

Garlic King Prawn and Chorizo Risotto, Rainbow Chard & Baby Spinach, Parmesan Cheese Galette (1.2.7)

“Aisette” of Honeydew Melon and Minted Fruit Salsa, Mango Sorbet (12)

Caesar Salad with Hass Avocado, Cherry Vine Tomato, Organic Quinoa, Parmesan Cheese and Crispy Garlic Croutons, Creamy Caesar Dressing (1.3.4.6.7.8.10)

  
Lemon & Lime Sorbet

Root Vegetable and Coriander Soup with Chive Cream (7.9)



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Dishes may include ingredients not listed, please inform your server if you have allergy concerns

## Mains

Char Grilled 8oz 21 Day Aged Irish Striploin Steak, Red Cabbage, Celeriac Puree, Garlic Mash, Fondant Potato, Béarnaise and Black Pepper Sauce (1.3.7.9)

*Cooked to your liking Rare, medium or Well Done, (All our Beef is 100% Certified Irish)*

Pot Roasted Turkey Crown, Glazed Limerick Ham Sage & Onion Stuffing, Carrot Puree, Wilted Baby Spinach, Herbed Gnocchi, Cranberry & Red Wine Jus (1.3.7.9)

Pan Seared Fillets of Seabass, Sautéed Garlic King Prawns, Stir fried Garlic Greens, Garden Pea Puree, Fennel "Pomme Puree", Tarragon and lemon Emulsion (2.4.7)

Massaman Thai Chicken Curry with Cauliflower and Potato, Steamed Basmati Rice, Coriander, Naan Bread and Pappadoms (1.2.3.4.5.6.7.8) or make it Vegetarian.

Grilled Supreme of Wild Atlantic Hake, Buttered Colcannon Potatoes, Tender Stem Broccoli, Dill & Lemon Beurre Blanc (4.7)

Tempura Style Fish & Chips with Wild Atlantic Haddock, Tartare Sauce and lemon, Mushy Peas and Green Salad (1.3.4.7.10)

*(served with Buttered Potatoes & Steamed Seasonal Vegetables) (7.9)*

## Dessert

Belgian Chocolate Brownie, Vanilla Salt, Rum & Raisin Ice-cream, Chocolate Sauce and Crème Chantilly (1.3.7)

Classic Crème Brulee, Berry Compote, Sesame Seed Short Bread Biscuit (1.3.7.8.11)

The Inn at Dromolands Ice-cream Sundae with all the trimmings (1.3.6.7.8)

New York Style Baked Cheesecake with Lemon Curd, Crispy Oat Topping & Macaroon, Creme Chantilly (1.3.6.7)

Warm Apple and Berry Crumble, Balsamic, Vanilla Ice-cream and Custard (1.3.7.8)

Eton Mess with Berries and Crème Chantilly (3.7)

Tiramisu served with Coffee Anglaise and Moka Ice-cream (1.3.6.7)



## Freshly Brewed Robert Roberts Tea or Sumatra Blend Filter Coffee

(Dairy free and Gluten Free options available on request)

(All our Beef is 100% Certified Irish and 21 Day Aged)

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## Children's Lunch Menu

Irish Crispy Fried Chicken Wings, sweet Chilli Dip (1.3.7)

Garlic Bread with Cheesy Mozzarella (1.7)

Chilled Honeydew Melon and Fruit Salad

Freshly Made Soup of the Day (7.9)

Seasonal Vegetable Risotto with Cheddar Cheese (7.9)



Roast Supreme of Irish Chicken, Mash, Vegetables, Yorkshire Pudding and Gravy (1.3.6.7.9)

Stone Baked 8" Margarita Pizza (1.7)

Penne Pasta Bolognese Topped with Irish Cheddar Cheese (1.3.6.7)

(Or make it plain with just butter)

Crispy Tempura Style Fish & Chips, Mayonnaise and Lemon (1.3.4.7)

4 oz Irish Angus Cheese Beef Burger, Lettuce, Tomato, Brioche Bun, Chips & garlic Mayo. (1.3.7)

Crispy Fried Chicken Goujons, Baked Beans, Chips or Mash, (1.3.7.8)

Loughnannes Irish Pork Sausages with Vegetables, Rooster Mash and Gravy (1.7)

Baby Bowl (Mash, Vegetable's and Soup or Gravy) (7.9)



Belgian Sugar Waffle, Chocolate Ice Cream and Chocolate Sauce (1.3.6.7.8)

Waffle Cone with Vanilla Ice Cream (1.7)

Chocolate Brownie, Mint Flake Ice Cream & Chocolate Sauce (1.3.6.7)

Pancakes & Vanilla Icecream with Nutella (1.3.6.7.8)



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