

SAMPLE LUNCH MENU

APPETISERS

HOMEMADE BROCCOLI & BLUE CHEESE SOUP
herb croutons, with fresh cream & homemade breads

WARM CLONAKILTY BLACK PUDDING
apple puree, smoked gubbeen chorizo, red wine gravy, dressed Leaves

HAZELNUT CRUMBED GOATS CHEESE
red onion marmalade, dressed leaves & balsamic reduction

AHERLOW HOUSE CHICKEN LIVER PARFAIT
toasted brioche, cumberland sauce & carmelised red onion dressed mescelan leaves

MAINS

ROAST SIRLOIN OF BEEF
parsnip puree, yorkshire pudding, rich red roast wine gravy

PAN SEARED SUPREME OF CHICKEN
marinated lemon and thyme, creamy tarragon sauce

BAKED FILLET OF HAKE
herb crusted, with buttered leeks in a scallop & prawn tomato bisque

CAULIFLOWER FRITTERS
cashew nut cream & parsnip crisps

DESSERTS

HONEYCOMB CHEESECAKE
chocolate sauce ganache & fresh cream

BAKED FRENCH LEMON TART
raspberry coulis & fresh cream

BREAD & BUTTER PUDDING
custard & Ice-Cream

FRESHLY BREWED TEA / COFFEE / HERBAL INFUSIONS