



# Plated Lunch Menu

3 course plated lunch, please select one from each course

## Starters

Gin cured Kilmore Harbour salmon, salt baked beetroot, apple crème fraiche

Confit of organic and smoked chicken, apple and fig chutney, toasted sourdough

Sweet potato, leek, coconut and lemongrass soup, truffle infusion

## Main Course

Blade of Dexter beef cooked in Madeira, roast shallots, heritage carrots, lemongrass duchess

Butter roasted corn fed chicken, cauliflower purée, lemon and thyme rosti, roasted artichokes, truffle cream

Heritage beetroot and sage gnocchi, braised peas, shallots and hazelnuts

## Desserts

Roast chocolate and banana tart, mint sorbet

Pineapple parfait, blood orange jelly, coconut sorbet

Selection of modern Irish cheeses

Served with tea, coffee and a selection of herbal teas