

HOBSON'S

RESTAURANT

AT THE TOWER HOTEL



Easter Sunday Dinner Menu Sample

2 Courses €38 | 3 Courses €48plus Tea/Coffee

To Begin...

Goat's Cheese Focaccia

Sundried Tomato, Basil Scented Focaccia with Goat's Cheese, Rocket Leaves and Beetroot Reduction

Allergens: 1,3,6,7,10

Hobson's Soup of the Day

with Herbs and Croutons

Allergens: 1,3,6,7,9

Hobson's Vol au Vent

Roast Breast of Chicken and Mushroom
with a Creamy White Wine and Tarragon Sauce
in a Crispy Puff Pastry Case

Allergens: 1,3,7,12

Breaded Potato Cake

with Smoked Bacon, Irish Cheddar and Spring
Onion topped with Homemade Guacamole

Allergens: 1,3,7

Tempura Prawns

with Spicy Mayo and Pickled Vegetables

Allergens: 1,2,6,7

The Main Event...

Slow Cooked Irish Beef Feather Blade

Smoked Bacon and Mushroom Sauce

Allergens: 1,3,6,7,9,12

Roast Stuffed Turkey and Ham

Homemade Herb Stuffing and Roast Herb Gravy

Allergens: 1,6,7,9,12

Braised Irish Pork Neck

with Sauce Charcutiere

Allergens: 6,7,10,12

Oven Baked Fillet of Fish of the Day

Lime and Pickled Ginger Butter Cream Sauce

Allergens: 4,6,7,12

Spinach and Ricotta Tortellini

Garlic Cream, Forest Mushrooms and Herb Oil

Allergens: 1,3,6,7,12

All our main courses are accompanied by Fresh Market
Vegetables and Potatoes from Dunphy's of Annestown

The Sweet Finale...

Chef's Dessert Plate

Homemade Malteser Cheesecake, Meringue Nest with Mini Eggs and Strawberry, Honeycomb Ice Cream

Allergens: 1,3,7

Freshly Brewed Tea or Filtered Coffee

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

