



Easter Sunday Lunch Menu Sample

2 Courses €32 | 3 Courses €38 plus 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

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

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

