



Easter Sunday Lunch Menu

21st April 2019

3 course €50

Saddle Room Recommendations

Champagne | Laurent-Perrier | 20

White | Touraine, Sauvignon Blanc, Domaine Jacky Marteau, France | 9.5

Red | Hacienda Lopez de Haro, Rioja Crianza, Spain, 2013 | 10.5

Forest Mushroom Soup, Cepe Cream

Fivemiletown Goat's Cheese Mousse, Black Olive, Pickled Beetroot, Horseradish

Salt Baked Celeriac, Almond Crumb, Black Truffle

Slow Braised Waterford Ham Terrine, Cox's Apple Purée, Celeriac Remoulade

Crab Brandade, Pickled Fennel, Taramasalata, Watercress Salad

Main Courses

Roast Aged Sirloin of Charleville Beef, Traditional Accompaniments, Yorkshire Pudding, Tarragon Jus

Roast Chump of Curragh Lamb, Gratin Potatoes, Rosemary Jus

Roast Suprême of Shercock Chicken, Smoked Potato, Asparagus, Chicken Jus

Roast Atlantic Salmon, Broccoli Purée, Baby Potatoes, Sorrel

Risotto of Asparagus, Spring Onions, Toasted Pine Nuts

Side Orders

Mashed Potatoes • Tenderstem Broccoli • Green Salad • Cauliflower Gratin | 5

Shelbourne Truffle Fries | 7

Desserts

Warm Chocolate Fondant, Vanilla Ice Cream

Warm Bread & Butter Pudding, Caramelised Pear Purée, Crème Anglaise

Lusk Rhubarb & Strawberry Crumble, Vanilla Ice Cream

Lemon Posset, Roast Plum Compôte, Caramel Almond Tuile, Shortbread Biscuit

Selection of Irish Cheeses, Crackers, Grapes, Chutney