

Lunch Menu  
12<sup>th</sup> August 2018

Honey Roast Turnip Soup

Gin Cured Salmon  
Avocado, Horseradish, Cucumber & Apple

Fresh Doolin Mussels  
Noilly Prat, Garlic, Shallot & Flat Parsley

Crozier Blue Cheese & Watercress Salad  
Fresh Plum, Almonds & Balsamic Vinaigrette

Parma Ham & Asparagus Salad  
Heirloom Cherry Tomatoes, Salsa Verde

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Prime Fillet of Irish Beef  
"Carved from the Trolley" Homemade Horseradish & Red Wine Jus

Fresh Fillet of Atlantic Haddock  
Cannellini Bean Ragout, Saute Spinach & Sauce Vierge

Roast Breast of Irish Chicken  
Black Pudding, Apple, Savoy Cabbage, Spring Onion

Roast Rump of Wexford Lamb  
Heritage & Pickled Carrot, Swiss Chard, Goats Cheese Gnocchi

Roast Cherry Tomato Risotto  
Fresh Basil, Pine Nuts & Parmesan Cheese

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Strawberry Parfait  
Macerated Berries, Pistachio Tuile

Plum & Almond Tart  
Clotted Cream

Pear & Apple Pie  
Sauce Anglaise, Vanilla Ice-Cream

Dark Chocolate Delice  
Baileys Mousse, Mint Chocolate Ice-Cream

Fresh Berry Eton Mess  
Biscotti

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Freshly Brewed Tea or Coffee

€32.00



+ 12.5% Service Charge

*We would like to inform you that the origin of Beef served in the Dunraven Arms Hotel is Republic of Ireland  
All allergens are listed at Reception. If you have any additional queries, please ask your server.*