

*Dunraven Arms Hotel  
Sunday Lunch Menu  
23<sup>rd</sup> July 2017*

*Cream of Parsnip & Apple Soup*

*Gin Cured Salmon*

*Avocado, Apple, Cucumber & Horseradish*

*Young Buck, Apple & Walnut Salad*

*Young Buck Blue Cheese, Compressed Apple, Walnuts, Pear Vinaigrette*

*Burrata di Buffala*

*Heirloom tomatoes, Sourdough Croutons, Villa Manodori Balsamic*

*Croquette of Confit Duck*

*Black Pudding, Apple Puree & Hazelnuts*

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*Roast Prime Rib of Irish Beef*

*“Carved from the Trolley” Homemade Horseradish & Red Wine Jus*

*Pan Roast Fresh Irish Cod*

*Mushroom Puree, Chard, Mussel & Clam Veloute*

*Jack McCarthy’s Outdoor Reared Pork*

*Pork Loin, Salt Baked Turnip, Smoked Almond & Port Jus*

*Breast of Cornfed Chicken*

*Cauliflower Puree, Roscoff Onion, Bacon Crumb & Black Truffle Sauce*

*Cauliflower & Cashel Blue Cheese Risotto*

*Carnaroli Rice, Fresh Pear & Toasted Pine Nuts*

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*Custard Tart*

*Sauce Anglaise & Vanilla Ice-Cream*

*Berry Eton Mess*

*Fresh Berries & Hazelnut Biscotti*

*Classic Crème Brulée*

*Shortbread Biscuit*

*Brown Bread & Baileys Parfait*

*Chocolate Sauce & Hazelnut Biscotti*

*Chocolate Marquise*

*Vanilla Ice-Cream & Chocolate sauce*

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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.*

