

# Sample Menu

Talbot's Own Homemade Pate,  
Caramelised Red Onion Relish and Beetroot Essence  
Served with Toasted Bread Crisps

Kilmore Quay Seafood Cake,  
Mild Madras Mayonnaise and Dressed Spring Leaves in a Lemon Vinaigrette

Brie Wrapped in Spring Roll Pastry,  
Apple Puree, Roasted Red Pepper Coulis with a Fresh Herb Dressing

Homemade Cream of Spring Vegetable Soup  
Served with Homemade Brown Soda Bread

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Slow Cooked Irish Steak,  
Spring Onion and Thyme Creamed Potato, served with a Roast Gravy Jus

Pan Roasted Supreme of Chicken with a Sun Blushed Tomato,  
Maple Bacon and Basil Bread Stuffing served with a Tarragon Sauce

Baked Fillet of Southeast Hake,  
Served with White Oak Smoked Salmon and a Saffron and Dill Cream Sauce

Penne Pasta with an Arrabiatta Sauce,  
Tuscan Vegetables and Buffalo Mozzarella

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Apple Crumble served with Whipped Vanilla Cream and Cinnamon Custard

Raspberry and White Chocolate Panna Cotta Served with a Cocoa Brittle

Lemon Curd Tart with Italian Meringue served with a Mixed Berry Compote

Mango and Mint Pavlova served with Crème Chantilly and Chocolate Shavings

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Freshly Brewed Tea or Coffee

*Please see your server for allergens*

**3 Course Lunch Menu +  
Tea/Coffee available at €36.00pp**