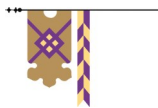


1172



CLONTARF CASTLE
HOTEL



Sunday Lunch Menu



1. Cereals containing gluten > 20ppm and products thereof **A.** Wheat (such as spelt, Khorasan) **B.** Rye **C.** Barley **D.** Oats | **2.** Crustaceans & product thereof | **3.** Eggs & products thereof | **4.** Fish & products thereof | **5.** Peanuts & products thereof | **6.** Soybeans & products thereof | **7.** Milk including lactose & products thereof | **8.** Nuts & products thereof **A.** Almond **B.** Hazelnut **C.** Walnut **D.** Pistachio **E.** Pecan **F.** Pinenut **G.** Cashew Nut | **9.** Celery & products thereof | **10.** Mustard & products thereof | **11.** Sesame seeds & products thereof | **12.** Sulphur dioxide & sulphites at concentrations of or >10mg/kg/lt | **13.** Lupin & products thereof | **14.** Molluscs & products thereof



SPINACH VELOUTE

Cream Fraiche, Sage Crisp
Contains Allergens (7, 9)

BEEF CROQUETTE

Pea Puree, Roscoff Onion,
Pickled Baby Carrots, Beef Reduction
Contains Allergens: (1a, 3, 7, 9, 12)

PRAWN COCKTAIL

Cured Salmon, Baby Gem, Cherry Tomato, Mary Rose Sauce
Contains Allergens (2, 3, 4)

GOAT'S CHEESE TERRINE

*Onion & Plum Puree, Red Chicory, Pistachio Crumble,
Walnut Bread Crisp*
Contains Allergens (7, 8c, 9)



TOP RIB

Potato Fondant, Roast Celeriac, Tender stem Broccoli, Beef Jus
Contains Allergens (7, 9, 12)

LEG OF LAMB

Champ, Carrot Puree, Honey Glazed Parsnips, Lamb Jus
Contains Allergens (7, 9, 12)

SALMON

Pomme Puree, Green Beans, Roast Cauliflower, Lemon Hollandaise
Contains Allergens (4, 7, 9, 12)

SPRING VEGETABLE RISOTTO

Asparagus, Snow Peas, Wild Mushrooms,
Pecorino Cheese, Smoked Paprika Oil
(7, 9, 12,)



APPLE PIE

Crème Anglaise, White Chocolate Soil, Vanilla Ice Cream, Fresh Berries
Contains Allergens (1a, 3, 7, 8b)

BANANA & SEA SALT CHOCOLATE TART

Banana Caramel, Sea Salt Chocolate Ganache, Vanilla Cream,
Roast Banana Ice Cream
Contains Allergens (1a, 3, 7)

WICKLOW ICE CREAM SELECTION

Award Winning Selection of Ice Creams
Contains Allergens (1a, 3, 7, trace 8, 12)

€38 for Two Courses | €42 for Three Courses

*We refresh our Sunday lunch menu weekly to celebrate the best
fresh ingredients from our local producers*