



SLI DALA LUNCH

TWO COURSE - €40 PER PERSON
THREE COURSE - €49 PER PERSON

STARTERS:

IRISH SMOKED SALMON, CITRUS & DILL CRÈME FRAICHE, PICKLED CUCUMBER,
MARINATED, DRESSED LEAVES, KINNITTY SODA BREAD
(1A,1D,3,4,7,10,11)

SEASONAL VEGETABLE SOUP, CHIVE CRÈME FRAICHE, KINNITTY CASTLE SODA
BREAD, IRISH BUTTER
(1A,1D,3,7,11)

DUCK LIVER PARFAIT, TOASTED BRIOCHE, BLACKBERRY GEL, PINENUT RUCOLA
SALAD
(1A, 3, 7, 10, 12)

CHICKEN & WILD MUSHROOM BOUCHÈE, TARRAGON CREAM SAUCE, DRESSED
FRISÉE
(1A,3,7,10,12)

MAINS:

ROAST STRIPLOIN OF IRISH BEEF, RED WINE ROAST GRAVY, BRAISED CARROT,
BONE MARROW CRUMB
(1A, 7, 12)

SUPREME OF GLIN VALLEY CHICKEN, SPROUTING BROCCOLI, WILD MUSHROOM &
BRANDY CREAM SAUCE, SOFT HERBS
(7,12)

BAKED FILLET OF HAKE, BUTTERED BABY GREENS & LEEKS, CITRUS & CHAMPAGNE
CREAM SAUCE, CREAMED POTATO
(4,7,12)

SPINACH & RICOTTA TORTELLINI, CREAMY ROSÉ SAUCE, AGED PARMESAN
SHAVINGS, DRESSED BABY ROCKET
(1A,3,7,12)

MAIN COURSES SERVED WITH A SIDE OF CREAMED POTATOES & BUTTERED SEASONAL VEGETABLES

DESSERT:

CHEESECAKE OF THE DAY, CRÈME CHANTILLY, FRESH SEASONAL BERRIES
(1A, 7)

APPLE CRUMBLE TART, VANILLA BEAN ICE-CREAM
(1A,3,7)

LEMON MERINGUE TART, TORCHED ITALIAN MERINGUE, SEASONAL BERRIES
(1A,3,7,12)

STICKY TOFFEE PUDDING, TOFFEE CARAMEL SAUCE, VANILLA ICE-CREAM
(1A,3,7,12)

KEY (IRELAND - EHO / FSAI STANDARD)

(1) GLUTEN (1A) - WHEAT (1B) - RYE (1)C - BARLEY (1D) - OATS
(2) - CRUSTACEANS (3) - EGGS (4) - FISH (5) - PEANUTS (6) - SOYBEANS (7) - MILK (8A) - ALMONDS (8B) - HAZELNUTS (8C) - WALNUTS (8D) - CASHEWS (8E) - PECAN NUTS (8F) - BRAZIL
NUTS (8G) - PISTACHIO NUTS (8H) MACADAMIA (9) - CELERY (10) - MUSTARD (11) - SESAME SEEDS (12)
- SULPHITES (13) - LUPIN (14) - MOLLUSCS