

# Lunch Menu

€37.50 - 3 Courses / Tea / Coffee

## Starters

### **Thai Fishcake**

*Soy & Ginger Glaze, Harissa Mayo (1, 4, 5, 7, 12, 13)*

### **Golden Fried Soft Brie**

*Homemade Red Currant Jam (1, 5, 7, 13)*

### **Soup of the Day**

*(5, 7, 9, 14)*

### **Confit Duck Leg**

*Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)*

### **Goat's Cheese Tartlet**

*Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)*

### **Chicken & Bacon Salad**

*Mixed Leaf Salad, Cherry Vine Tomatoes, Garlic Croutons, Balsamic Reduction Glaze (3, 4, 7, 13)*

## Main Courses

### **Thyme Marinated Chicken Supreme (GF)**

*Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce, Roast Potatoes (5, 9, 14)*

### **Fish of the Day (GF)**

*Please ask server for details (4, 5, 10, 12, 14)*

### **Springfort Signature Beef \* (GF)**

*Chunky Roasted Root Vegetables & Rich Gravy (5, 9, 14)*

### **10 oz Sirloin Steak\* (€6 Supplement)**

*Wild Mushrooms, Baby Spinach & Homemade Onion Rings*

*(Cooked to your liking)*

*Served with Crispy Skinny Chips or Side Order (5, 7, 14)*

### **Roast Leg of Lamb**

*Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables,*

*Duck Fat Roast Potatoes (4, 5, 9, 14)*

### **Spinach & Ricotta Ravioli**

*Baby Spinach, Blue Cheese, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)*

**\* All our Beef is of Irish Origin**

## Desserts

### **Warm Bramley Apple Deep Dish Pie**

*Vanilla Ice Cream & Crème Anglaise (1, 5, 7)*

### **Cherry, Brandy & Chocolate Cheesecake (5, 7a, 7c, 14)**

### **Flourless Chocolate & Walnut Brownie (GF)**

*Chocolate Sauce & Ice Cream (1, 5, 6a)*

### **Praline & Caramel Meringue Roulade (GF)**

*Toffee Sauce (1, 5, 6b, 6d, 14)*

### **Espresso Crème Brûlée (GF)**

*Shortbread Butter Biscuit (1, 5)*

### **Lemon Meringue Pie**

*Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)*