

Easter Lunch Menu

€39.50 per person

3 course with Tea & Coffee

STARTERS

Beetroot and Gin Cured Salmon

Crème Fraiche, Cucumber, Raspberry Gel 4,7,

Chefs Soup of the Day

with Soda Bread 1a,7,9,12

Dún Restaurant Classic Caesar

Dressed Baby Gem, Layered with Parmesan Tuille, Cherry Tomato Focaccia Croutons, Smoked Bacon, and Marinated Anchovy 1a,3,4,6,7,10

MAINS

Wicklow Lamb Rump

Minted Green Pea Puree, Warm Wholegrain Mustard Crushed Potatoes, Rosemary Jus and Crispy Onions 1a,10,12

Baked Salmon Fillet

Creamed Potato, Char Grilled Tender Stem with Toasted Almond, and a Champagne, Crab and Tomato Concasse Velouté 2,4,7,8a,9,12

House Marinated Chicken Supreme

Chili and Coriander Cream Reduction, Root Vegetable Gratin 6,7,12

Tagliatelle Verde

Grilled Aubergine, Slow Roasted Red Onions, Pistachio and Raisin Salsa 1a,8g

DESSERTS

Chocolate and Raspberry Dome Raspberry Gel and White Chocolate Soil 1a,3,6,7

Cookies and Cream Cheesecake Vanilla Caramel Anglaise 1a,3,6,7

Passion Fruit and Mango Mousse Passion Fruit Gel 1a,3,6,7

Vegan chocolate mousse Chocolate Sauce 1a,6

Allergen Index

1. Gluten*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia