



THE BRIDGE HOUSE

AT KILKENNY RIVER COURT HOTEL

COMMUNIONS & CONFIRMATIONS | SAMPLE LUNCH MENU

STARTERS

HAM HOCK TERRINE

Crunchy rye bread, pickled beetroot aioli (G, SS, MK, MD, ©)

TIAN OF CRABMEAT

Chilli and mango salsa, avocado, squid ink tuille (G, SS, M, MD)

VOL AU VENT

Chicken, mushroom, leek, tarragon, cream, puff pastry case (G, SS, MK, MD)

BAKED BEETROOT SALAD

Goats cheese curd, candied pecans, baby rocket leaf (SS, MK, MD, ©)

LEEK, POTATO AND ONION SOUP

Homemade brown bread, Irish butter (G, MK, ©)

MAINS

ROAST CROWN OF TURKEY

Honey glazed ham, sage stuffing, cranberry jus (G, MK, SP, ©)

HERB CRUSTED HAKE

Buttered samphire, fine vegetable tomato bisque (G, MK, F, ©)

STUFFED PORK FILLET

Apricot stuffing, black pudding croquette, cider and maple jus (G, MK, ©)

MOROCCAN SPICED TAGINE (VE)

Sweet potato, butternut squash, pearl onion, steamed rice (SP, ©)

ROAST SIRLOIN OF BEEF

Yorkshire pudding, red wine jus (G, SP, MK, CY, ©)

DESSERTS

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

Biscuit base, fruit coulis (G, E, MK, SP)

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream (G, E, MK, SP)

LEMON TART

Raspberry sorbet (G, E, MK, SP)

WARM APPLE CRUMBLE

Cream anglaise, vanilla ice cream (G, E, MK, SP)

ICE CREAM SELECTION

Tuille basket, fruit coulis, fresh mint (G, E, MK, SP)

TEA/COFFEE

ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery, MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts, © = Coeliac

Our Beef is certified Irish origin