



Riverside Restaurant Group Lunch Menu

TO START

Goats Cheese Salad

beetroot, candied walnuts, rocket leaves, balsamic (MK)(N)(MD)©

Ham Hock Terrine

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

Vol au Vent

tender chicken pieces, mushroom, leek, tarragon sauce, puff pastry case(G)(SS)(MK)(MD)

Roast Root Vegetable Soup

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

Duck Liver Pate

cranberry jam, toasted brioche bun (G)(E)(MK)©

MAINS

Wild Mushroom Risotto (V)

spring onion, rocket, shaved parmesan (G)(MK)

Traditional Turkey & Ham

honey glazed ham, roast turkey crown, sage stuffing, cranberry jus (G)(MK)(SP)©

Pan Fried Hake Fillet

white wine cream sauce (G)(MK)(F)©

Roast Striploin of Grass Fed Beef

yorkshire pudding, roast gravy (G)(SP)(MK)(CY)©

Chicken Supreme

parma ham crisp, potato gratin, green beans red pepper cream sauce (MK)(SP)(CY)©

DESSERT

River Court Assiette of Desserts

strawberry meringue, seasonal cheesecake, vanilla bean ice cream, profiterole (G)(MK)(E)

Tea/Coffee

2 course €28, 3 Course €35 (incl 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

Please note groups over 15 will have a reduced menu choices of:

3 starters, 3 mains and 3 desserts, Tea & Coffee.