DRUIDS GLEN

HOTEL & GOLF RESORT

Communion/Confirmation Sample Lunch Menu

€62.50pp

Starters

Pickled Beetroot, Ardsallagh Feta and Fig Tartlet
Watercress, Smoked Almonds, Balsamic
1-Wheat,3,7,8- Almond,10,12

Parsnip and Caramelised Apple Soup
Thyme Roasted Goats Cheese, Wicklow Rapeseed Oil
1-Wheat,6,7,9,12– Vegan Adaptable

Sous Vide Irish Pork Belly with Pickled Mustard Seeds
Coriander Micro, Sweet Potato Cremeaux, Pomegranate Tomato Salsa
6,7,9,10,12

Maple Smoked Salmon, Pickled Cucumber Salad
Wasabi Mousse, Treacle Yoghurt, Yellow Endive
4,6,7,10,12

Main Course

Irish Beef Brisket Slow Braised in Bone Stock and Guinness
Rosemary Pont Neuf Potato, Smoked Celeriac Puree, Roasting Jus
7, 9, 12

Escabeche of Sea Bream
Fennel Mousseline, Baby Pak Choi, Surf Clams
4,7,9,10,12,14

Miso Glazed King Oyster and Shitake Mushrooms
Cracked Wheat Risotto, Pickled Beetroot, Yuzo Ponzu Gel
1 – Wheat, 6,9,11,12– Vegan

Glazed Chicken Supreme, Ardsallagh Potato Pave,
Organic Broccolini, Aubergine Caviar, Thyme Jus
7,9,12

Desserts

Baileys Chocolate Cheesecake
White Chocolate Ganache, Blueberry Gel, Chocolate Wafer
1-Wheat, 3,7,12

Lemon Mascarpone Tart
Clotted Cream, Strawberry Compote, Almond Tuile
1-Wheat, 3,7,8-Almond,12

Raspberry Hazelnut Cremeux
Praline Feuillatine, Vanilla Cream, Chocolate Plaque
1-Wheat, 3,7,8-Hazelnut/Almond,12

Irish Farmhouse Cheese Board
Apple and Cranberry Chutney, Grapes, Rye Bread Crisps
1-Wheat/Rye,6,7,9,12

Freshly Brewed Tea and Coffee

Allergen List:
1-Cereals cont. Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs