



THE RIVER ROOM

EASTER MENU

STARTERS

Carrot and Ginger Soup

Herb Oil (1a, 7,9)

Ham Hock Terrine

Apricot, Crostini, Micro Salad (1a,9,10,12)

Heirloom Tomato Salad

Mozzarella, Rocket, Balsamic Dressing (4,7,10,12)

Cured Salmon

Cucumber Salad, Herb Emulsion (4,12)

MAIN COURSE

Roast Irish Lamb Rump

Wild Garlic Boxty, Roasted Carrots, Rosemary Jus (3,7,9,10,12)

Roasted Supreme of Chicken

Fondant Potato, Asparagus, Thyme Jus (7,9,10,12)

Roast Cod Fillet

Cauliflower Purée, Wild Mushrooms, Pea Shoot, Truffle Oil (4,7,12)

Seasonal Risotto

Courgette, Pea, Parmesan (7,12)

All Main Courses Served with Roast Baby Potatoes and Vegetables

Allergens

1. Cereals containing Gluten 1a. Wheat 1b. Rye 1c. Barley 1d. Oats

2. Crustaceans 3. Eggs 4. Fish 5. Peanut 6. Soya 7. Milk

8. Nuts 8a. Almonds 8b. Hazelnuts 8c. Walnut 8d. Cashew 8e. Pecan 8f. Brazil

8g. Pistachio 8h. Macadamia 9. Celery 10. Mustard 11. Sesame

12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs



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DESSERT MENU

Flourless Chocolate Cake
Chocolate Sauce, Chantilly Cream
(3,7,8a)

Raspberry Cheesecake
Raspberry Gel, Vanilla Gel, Vanilla Cream (1a,3,7,12)

Lemon Tart
Meringue Shard, Berry Gel (1a,3,6,7,12)

Three Course Menu
€55 per adult €25 per child

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