

**The Management & Staff of
The Anmer Hotel
Would Like To Welcome You**



SAMPLE

Starters

Soup of the Day (6.7.9.12)

Herb Croutons & Chives

Ardsallagh Goats, Bon Bons, Toasted Seeds (7.10.11.12)

Beetroot Compote, Mixed Leaves, Apple Puree.

Black Pudding & Bacon Lardon Salad (1 Wheat & Barley.3.6.9.10.12)

Garlic Mayonnaise, House Dressing

Tian of Kilmore Quay Shrimp (2.3.4.6.10.12)

Smoked Salmon, Chilli & Lime Mayonnaise, Mixed Baby Leaves

Chicken & Button Mushroom Vol au Vent (1 wheat.3.6.7.9.12)

Garden Herb & White Wine Cream

Allergens:

1 Cereals, 2 Crustaceans, 3 Eggs, 4 Fish, 5 peanuts, 6 Soybeans,
7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupin,
14 Molluscs

Entrée Selection

Prime Roast Sirloin of Tipperary Beef (1 Wheat.3.6.7.9.12)

Champ Mash, Roast Gravy, Yorkshire Pudding

**Roulade of Chicken, Serrano Ham, Sage & Onion Stuffing
(1 Wheat.3.6.7.9.12)**

Herb, Garlic Cream

Baked Fillet of Seabass (4.6.7.12)

Trio of Tomato, Champ Mash & Dill Cream

Honey Roast Half Duck (6.7.9.12)

Orange & Lime Reduction

Roast Stuffed Pork Steak (1 Wheat.6.7.9.12)

Apple Puree, Crisp Pancetta, Black Pudding with Roast Gravy

Champ Mash, Herb Baby Potatoes,
Selection of Fresh Buttered Vegetables (7.9)

Desserts

Bramley Apple Crumble Tartlet (1 Wheat.3.7)

Vanilla Anglaise, Ice-cream

Dark Chocolate Brownie (1 Wheat.3.7.8)

Chocolate Sauce, Vanilla Ice Cream

Sticky Toffee Pudding (1 Wheat.3.7)

Caramel Sauce, Vanilla Ice Cream

Cheesecake of the Day (1 Wheat.3.7.8.12)

Fruit Coulis and Ice Cream

Freshly Brewed Tea or Coffee

3 Courses: €33.00