

SCHOLARS RESTAURANT

CHRISTMAS MENU

3 COURSES €50

STARTERS

Soup Du Jour (c)

Served with homemade breads (g, d)

Mooncoin Beetroot Salad

Candied apricot, St, Tola goat's cheese, mesclun leaves & vanilla vinaigrette (d, s)

Olive Pork Belly

Parsnip purée, parsnip crisp, Dave Heffernan's micro coriander & port jus (d, c, s)

Chicken Liver Parfait

Toasted homemade brioche, red currant & red onion chutney with roasted figs (g, d, e, s)

Anise & Orange Cured Salmon

Fennel salad, orange cream cheese, charred orange segments & Dave Heffernan's micro coriander (f, d, s)

MAINS

Pan-Seared Seabass

Baby potatoes sautéed in Drummond House garlic butter, longstem broccoli, lemon & chilli beurre blanc & Parma ham crumb (f, d)

8oz Fillet Steak

Irish Hereford beef cooked to temperature, confit potato, longstem broccoli, Boyne Valley Blue béarnaise, celeriac purée & red wine jus (d, c, s)

Sous Vide Pork Fillet

Pickled Stagrennan apples, Pommes Anna, sweetstem cauliflower, Stagrennan apple purée & red wine jus (d, c, s)

Ard Mhacha Mushroom Risotto

Ard Mhacha mushrooms, fresh Parmesan cheese & truffle oil (g, d, s)

Roast Turkey & Slow Cooked Ham

Creamy mash potato, roast potato, sage & onion stuffing, Brussels sprouts, cranberry sauce & cranberry gravy (g, d, c, s)

SIDES €5 EACH

Home Cut Chips (G)

Ard Mhacha Mushrooms with Parmesan (D)

Seasonal Vegetables (D)

Creamed Potato (D)

Townhouse Salad (S)



Allergens: (G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites; (Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans



for Culinary Excellence
2019



SCHOLARS RESTAURANT

CHRISTMAS MENU



DESSERTS



Walk in the Forrest

Chocolate yule log, green moss sponge,
chocolate soil, red berry coulis, chocolate shavings,
red vein sorrel & raspberry sorbet (g, d, e)

Christmas Pudding

Brandy anglaise, red currants
& cinnamon ice-cream (g, d, e, s)

Lemon Cheesecake

Cranberry compote, lemon crisp
& gingerbread ice-cream (g, d, e)

Festive Ginger Cake

Orange & white chocolate ice-cream,
& orange salted caramel (g, d, e)

Apple & Cinnamon Crumble

Vanilla ice-cream & crème anglaise (g, d, e)

Cheeseboard (€7 Suppl.)

Irish cheese selection, Lannléire honey, homemade chutney,
almond flakes & fresh grapes (g, n, d, c, m)



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(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans



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DINING AT SCHOLARS VEGETARIAN MENU



STARTERS



Soup Du Jour (c) €7

Served with homemade breads (g, d)

Ard Macha Mushrooms on Toast €9

Ard Mhacha mushrooms sautéed in Drummond House garlic on toasted homemade ciabatta (g, d)

Mooncoin Beetroot Salad €11

Candied apricot, St, Tola goat's cheese, mesclun leaves, vanilla vinaigrette & Dave Heffernan's mustard frill (d, m, s)

MAINS



Ard Mhacha Mushroom Risotto €15

Garnished with truffle oil (g, d)

Chickpea Falafel €17

Tomato purée, seasonal vegetables & tenderstem broccoli, garnished with David Heffernan's locally grown pea shoots (g, c, s)

Halloumi Burger €17

Breaded halloumi on brioche, tomato & chilli relish, Ard Mhacha mushrooms, baby gem, caramelized onion, home-cut chips (g, d, e, s)

Marjoram Nut Loaf €18

Pommes Anna, creamed Ballymakenny frivole with Drummond House garlic & chestnut purée (g, d, e, n)

SIDES €5 EACH

Home Cut Chips (G)

Ard Mhacha Mushrooms with Parmesan (D)

Seasonal Vegetables (D)

Creamed Potato (D)

Townhouse Salad (S)

Allergens: (G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites; (Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans





DINING AT SCHOLARS VEGAN MENU



STARTERS

Soup Du Jour €7

Served with homemade ciabatta (g, c)

Ard Macha Mushrooms on Toast €9

Ard Mhacha mushrooms sautéed with Drummond House garlic in Newgrange chilli infused oil, served on toasted ciabatta (g)

Mooncoin Beetroot Salad €11

Candied apricot, mesclun leaves, vanilla vinaigrette & Dave Heffernan's mustard frill (m, s)



MAINS

Ard Mhacha Mushroom Risotto €15

Garnished with truffle oil (g)

Chickpea Falafel €17

Tomato purée, seasonal vegetables & tenderstem broccoli, garnished with David Heffernan's locally grown pea shoots (g, c, s)

SIDES €5 EACH

Seasonal Vegetables

Mushrooms

Townhouse Salad (S)

Allergens: (G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites; (Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans

