



Celebration Lunch Menu

Ormonde Caesar Salad

Bacon Lardons, Homemade Caesar Dressing & Parmesan Shavings

Contains: Gluten, Dairy, Egg, Fish, Mustard, Sulphites

Chicken Liver Parfait

Homemade Fruit Chutney & Toasted Sourdough Bread

Contains: Gluten, Egg, Dairy

Compressed Watermelon & Orange Salad

Seasonal Berries & Fruit Coulis

Soup of the Day

Homemade Soda Bread

Contains: Dairy, Gluten, Celery

Goats Cheese Mousse

Pickled Beetroot Piccalilli, Walnuts, Herb Salad & Honey and Mustard Dressing

Contains: Dairy, Nuts, Sulphites



Roast Sirloin of Beef

Yorkshire Pudding, Horseradish Cream, Creamed Potatoes & Red Wine Jus

Contains: Sulphites, Celery, Dairy, Gluten

Roast Supreme of Irish Chicken

Wilted Seasonal Vegetables, Creamed Potatoes & Tarragon Infused Jus

Contains: Sulphites, Celery, Dairy

Spinach & Ricotta Tortellini

Fresh Basil Pesto, Sun Blushed Tomato Cream, Parmesan & Rocket Salad

Contains: Dairy, Gluten, Sulphates, Celery, Egg

Baked Fillet of Atlantic Salmon

Wilted Greens, Lemon and Dill Velouté & Butter Whipped Potatoes

Contains: Fish, Crustaceans, Dairy, Molluscs, Celery

Roast Leg of Slaney Valley Lamb

Honey Roast Parsnip, Creamed Potatoes & Port Wine Jus

Contains: Dairy, Sulphites, Celery





KILKENNY ORMONDE
hotel

Lemon Meringue Tart

Raspberry Coulis & Vanilla Cream

Contains: Dairy, Egg

Cream Filled Profiteroles

Rich Chocolate Sauce

Contains: Gluten, Dairy, Tree Nuts

Toffee & Apple Cheesecake

Chantilly Cream & Honeycomb

Contains: Gluten, Dairy, Egg, Tree Nuts

Apple & Cinnamon Crumble

Crème Anglaise & Macerated Strawberries

Contains: Gluten, Egg, Dairy, Tree Nuts



Freshly Brewed Tea or Coffee

€25 per adult & €9 per child