



BARBERSTOWN CASTLE  
HOTEL

## *Sunday Lunch*

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### *Starter*

*Cream Of Vegetable Soup, Croutons, Bacon Lardons*

*Mackerel & Salmon Rilette, Caper & Lemon*

*Black Pudding & Potato Croquette, Fried Egg, Mustard Cream*

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### *Main Course*

*12 Hour Beef Feather blade, Glazed Carrot, Crispy Onion, Red Wine Sauce*

*Rump Of Lamb, Provencal Veg, Kale, Lamb Jus*

*Pan Fried Seabass, Mussels, Fregola & Pea, Fish Velouté*

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### *Dessert*

*Garden Apple & Rhubarb, Blackberry Crumble, Vanilla Ice Cream*

*Dark Chocolate Tart, Vanilla Ice Cream*

*Coconut & Lime Rice Pudding, Mango Compote*

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*Tea & Coffee*

*3 Course 42*

*2 Course 38*

*Menu by Chef Bertrand Malabat*

*Please ask for alternative options should you have any special dietary requirements or allergies.*

*All the major allergens are present in our kitchen in one form or another.*

*We will try our best to avoid any accidental cross contact, but we cannot offer a guarantee that this will not occur.*