



THE BARTON ROOMS

# Easter Lunch

## STARTERS

Leek & Potato Soup

(4)

Ballycotton Smoked Salmon, Garlic Prawns, Crispy Mixed Leaves, Avocado Salsa, Diced Potatoes and Capers

(3,4,10)

Ricotta and spinach Arancini, parmesan & truffle sauce, pickled shallot

(1 Wheat,4,7,13)

Chicken Liver mousse, cranberry jelly, sourdough croutons

(1 Wheat,4,7,13)

## MAINS

Slow-cooked rolled leg of Irish lamb, wild garlic butter crumb, potato purée, seasonal vegetables, mint & red wine jus

(1 Wheat,4,7,13)

Dry-Aged 6oz steak, garden carrots, Yorkshire pudding, potato puree, Bourguignon sauce

(1 Wheat,4,7,13)

Pan Fried Fish of the day, potato puree, grilled asparagus, served with Beurre Blanc and caper sauce

(3,4,7,13)

Roasted Butternut Squash Wellington, Wild Mushroom & Couscous, crisp plant-based pastry, veg jus

(1 Wheat,7,13)

## DESSERTS

Warm bread and butter pudding, salted caramel Ice-cream

(1 Wheat,4,6)

Warm dark chocolate fondant, vanilla Ice-cream

(2,4,6,13)

Irish Farmhouse Cheese board

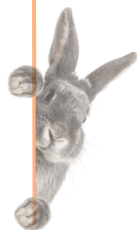
(1Wheat,4,5,13)

Tea & Coffee and Barton's bonbons

(1Wheat,4,5 Pistachio, Hazelnuts)

### ALLERGENS

1.GLUTEN. 2.EGGS. 3.FISH. 4.MILK. 5.NUTS. 6.SOYBEANS. 7.CELERY. 8.MUSTARD. 9.MOLLUSCS. 10.CRUSTACEAN. 11.LUPIN. 12.SESAME SEEDS. 13.SULPHUR. 14.PEANUTS



BARBERSTOWN CASTLE HOTEL

