



THE STATION HOUSE HOTEL

1862

# FESTIVE DINNER MENU

€49.95

## STARTERS

### **Wild Mushroom Velouté**

Tarragon Oil, Roasted Chestnut

Allergens: 7,8,9,5

### **Duck Liver Parfait**

Brioche, Thelma's Red Currant Jam & Port Sauce

Allergens: 1,3,7,9,12

### **Cured Clare Island Salmon**

Violet Potato, Horseradish & Dill

Allergens: 3,4,7

### **Swainstown Farm Beetroot**

Fivemiletown Goats Cheese, Roasted Hazlenut

Allergens: 7,8

### **Ham Hock Croquettes**

Mustard Leaf, Peas

Allergens: 1,3,7,10

### **Irish Sea Scallops**

Jerusalem Artichoke, Pickled Apple & Chorizo

Allergens: 1,4,7

+€3.00 supplement

#### **Allergens Key:**

1. Gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk - 8. Nuts  
9. Celery - 10. Mustard - 11. Sesame Seeds - 12. Sulphur Dioxides and Sulphites - 13. Lupin - 14. Molluscs



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## MAINS

### **Fillet of Irish Hereford Beef**

Smoked Cheek, Salsify, Red Wine Shallots

Allergens: 7,9

+€6.00 supplement

### **Wild Irish Hake**

Pommes Anna, Sprout Tops & Dublin Bay Prawn Bisque

Allergens: 2,4,7

### **Goatsbridge Sea Trout**

Barley, Organic Leeks, Local Cider Cream

Allergens: 1,4,7,12

### **Confit Silverhill Duck**

Spiced Carrot, Port & Orange Reduction

Allergens: 7,9,10

### **Wild Irish Venison**

Salt Baked Celeriac, Girolles, Red Wine & Juniper

Allergens: 7,9

### **Pan Roast Potato Gnocchi**

Boyne Valley Blue Cheese, Baby Spinach, Herb & Walnut Pesto

Allergens: 1,3,7,8

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