

## THE STATION HOUSE HOTEL

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1862

**Welcome to the Station House Hotel  
& Award Winning Signal Restaurant**

### *Lunch Menu*

*3 Courses €27.95*

### *Starters*

**Soup of the Day**

(allergens: 1.3.7.8)

Served with Station House Homemade Bread (*Please ask server*)

**Crispy Fried Chicken Wings**

(allergens: 7)

Marinated in Sweet Chilli Sauce & Boyne Blue Cheese Dressing

**Duck Liver Pate**

(allergens: 1.3.7.8.9)

Rustic Breads & Ballymaloe Relish

**St Tolas Goats Cheese Mousse**

(allergens: 1.2.7.8)

Caramelised Fennel, Candied Walnuts, Orange, Tapenade & Rustic Breads

**Chicken & Mushroom Vol-au-vent**

(allergens: 1.3)

Fresh Tarragon, White Wine Cream Sauce encased in a Light Puff Pastry

**Piri Piri Tiger Prawns, €3.95 Supplement**

(allergens: 1.2.7.14)

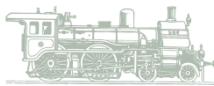
Garlic, Chilli, Coriander & Ciabatta Tuille

**Beetroot Cured Smoked Irish Salmon, €4.95 Supplement**

(allergens: 4,12)

With Avocado and Garden Salad, House Dressing

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### *Mains*

#### **Roast Sirloin of Irish Beef**

(allergens: 1.3.7.10)

Yorkshire Pudding, Red Wine Jus

#### **Traditional Turkey & Ham**

(allergens: 1.7.9.10)

Savoury Stuffing, Red Wine Jus & Cranberry Sauce

#### **Fillet of Pan-Fried Salmon**

(allergens: 4.7)

Baby Spinach & Lemon Beurre Blanc

#### **Grilled Supreme of Chicken Provencal**

(allergens: 1.7.9.10)

Tomato, Onion & Garlic Sauce

#### **Spinach & Ricotta Ravioli**

(allergens: 1.3.7)

Roasted Mediterranean Vegetables & Tomato Garlic Cream

#### **Slowly Braised Lamb Shank**

(allergens: 1.9.10)

Sweet Potato and Mint Purée

#### **Roast Half Boneless Duck, €8.95 Supplement**

(allergens: 1.7.9)

Brandy Infused Herb Stuffing, Orange & Caramelised Date Sauce,  
Sauté Sweet Potatoes

**All above served with Butter Seasonal Market Vegetables**

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### *Choice of Home-made Desserts*