



# THE STATION HOUSE

✦ HOTEL ✦

## *Signal Restaurant Lunch Menu*

*2 course €48.00    3 course €53.00*

### **Soup of the Day (7,9)**

#### **Andral Farm Pork Belly**

Spiced Carrot Puree, Thelma's Apple Jam (7,9,12)

#### **Swainstown Farm Beetroot**

Bluebell Falls Cheese, Toasted Hazelnut (7,8)

#### **Station House Smokies**

Selection of Smoked Fish in Thelma's Original White Wine Cream Sauce,  
Topped with Garlic Breadcrumbs (1,4,7)

#### **Duck Liver Parfait**

Brioche, Red Currant & Port Jam (1,3,7)

#### **Port Oriel Smoked Salmon & Atlantic Prawn**

Citrus Creme Fraiche (2,4,7)

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#### **Roast Sirloin of Hereford Beef**

Yorkshire Pudding, Champ Potato, Roast Jus (1,3,7,9,12)

#### **Wild Irish Hake**

Atlantic Prawns, Baby Spinach, Roast Pepper Sauce (2,4,7,12)

#### **Skeaghmore Duck**

Savoy Cabbage, Black Cherry, Red Wine Jus (7,9,12)

#### **Pan Roasted Salmon**

Creamed Potato, Organic Kale, Beurre Blanc (4,7)

#### **Pan Roast Supreme of Chicken**

Crisp Ham, Wild Mushrooms, Brandy Cream (9, 7, 10, 12)

#### **Garry Hinch Wild Mushroom Risotto**

Baby Leaf Spinach, Herb Pesto (7,9,12)

#### **Roast Leg of Donnelly's Lamb**

Colcannon Potato, Rosemary Infused Jus (7,9,12)

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#### **Fine Belgian Chocolate Marquise**

Thelma's Orange Marmalade, Creme Chantilly (1,3,7)

#### **Creme Brulée**

Nutmeg, Cinnamon, Cranberry Shortbread (1,3,7,8)

#### **Orange, Cranberry & Almond tart**

Vanilla Ice-Cream (1,3,7,8)

#### **Chef's Cheesecake of the Day**

Fresh Cream (1,3,7)

#### **Toffee & Hazelnut Choux**

Hazelnut Ganache, Toffee Sauce (1,3,7,8)

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#### **Freshly brewed tea or filtered coffee with Petit Fours**

#### **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