

# MOUNT JULIET ESTATE

## EASTER SUNDAY LUNCH MENU

€65 PER PERSON

### STARTERS

#### Roast Carrot & Parsnip Soup

Toasted sunflower seeds, wild garlic, focaccia (1A, 7, 12)

#### St Tola Goat's Cheese Pannacotta

Beetroot textures, candied walnut, pickled apple (7, 8C, 10, 12)

#### Ham Hock Croquette

Apricot gel, pickled mustard seeds, garden salad (1A, 3, 7, 10, 12)

#### Gin Cured Goatsbridge Trout

Pickled fennel, lemon gel, horseradish & buttermilk, trout caviar (4, 7, 10, 12)

### MAINS

#### Roast Leg of Slaney Valley Lamb

Mint sauce, turnip, pomme pureé, lamb jus (7, 10, 12)

#### Braised Short Rib of Irish Beef

Duck fat potato, braised carrot, pearl onion & smoked bacon jus (7, 10, 12)

#### Grilled Fillet of Atlantic Seabass

Spinach & shrimp potato cake, fennel, lemon hollandaise (2, 3, 4, 7, 10, 12)

#### Spring Asparagus Risotto

Ricotta, hazelnut, truffle oil (7, 8B, 12)

### DESSERTS

#### Rhubarb & Vanilla Cheesecake

Lemon curd, vanilla chantilly (1A, 3, 7, 12)

#### Chocolate Fondant

Vanilla Ice Cream, chocolate tuile (1A, 3, 7, 12)

#### Raspberry & Pistachio Fool

Meringue, fresh raspberries & pistachio (3, 7, 8G, 12)

#### Selection of Irish Artisan Cheeses

Cashel blue cheese, Triple rose Ballylisk, Durrus,  
linseed crackers, grapes & chutney (1A, 7, 9, 10, 11, 12)

*Please let your server know if you have an allergy to any food even if it is not contained in the dish.*

*Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans  
(7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts,  
H = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs*

