



Limerick Strand Hotel

Sample Graduation Lunch/ Dinner Menu 2019

STARTER

HOME MADE SOUP OF THE DAY

THE STRAND HOMEMADE SEAFOOD CHOWDER

Homemade Brown Bread

BLUEBELL FALLS GOATS CHEESE MOUSSE

Beetroot, Parmesan, Balsamic

HOMEMADE SKEAGHANORE DUCK LIVER PARFAIT

Sourdough Cruton, Cumberland Sauce, Orange Crisp

THAI FISHCAKE

Seasonal Leaves, Sesame Dressing

MAIN COURSE

ROAST RIB IRISH BEEF

Mashed Potato, Red Wine Jus

GRILLED SUPREME FREE RANGE CHICKEN

Carrot, Cauli Flower, Chorizo, Pimiento

FILLET OF SALMON

Pak Choi, Sesame, Wasabi, Yuso

BALLYHOURA MOUNTAIN MUSHROOM & ASPARAGUS RISOTTO

Nameko, White Beech, Shitake, Pioppini, Micro Leaves

All main courses are served with seasonal vegetables & chef's potato dish

DESSERT

RASPBERRY CRÈME BRULÉE

Pistachio Biscotti

VALRHONA CHOCOLATE MOUSSE

Hazelnut Praline

SELECTION OF ICE CREAMS

Your server will inform you of today's selection

STRAWBERRY SHORTBREAD

Basil Oil

Freshly Brewed Coffee or Selection of Teas

€28.50 per Adult for 4 course

please note this is a sample menu subject to seasonal change