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LUTTRELLSTOWN CASTLE
RESORT

Homemade Soup of the Day

Selection of Fresh Baked Bread

Citrus Crab and Smoked Salmon

Avocado Puree, Mango and Chili Jam, Wasabi Aioli

Warm Goats Cheese Tart

Tomato Tartar, Beetroot and Balsamic, Red Pepper Emulsion

Chicken Liver Pate

Toasted Brioche, Spiced Pear Chutney

Confit Duck Leg

Red Cabbage, Cider and Honey, Stewed Plums

Caesar Salad

Crispy Bacon, Thyme Crouton, Caesar Dressing, Parmesan Shavings



Honey Baked Gammon, Roast Turkey Breast

Sage and Onion Stuffing, Mash Potato, Sprouts with Bacon and Chestnuts

Prime Rib Eye Steak

Sauté Onion and Mushrooms, Green Peppercorn Sauce

Seared Fillet of Salmon

Chorizo and Olive Crushed Baby Potato, Glazed Asparagus, Citrus Beurre Blanc

Slow Braised Shank of Lamb

Honey and Thyme Roast Root Vegetables, Mash Potato, Lamb Jus

Fillet of Hake

Broccoli Puree, Sauté Potato, Hazelnuts and Orange

Roast Butternut Squash Risotto

Parmesan Shavings, Balsamic Reduction, Cherry Tomatoes



Warm Chocolate Brownie

Chocolate Sauce, Cookie Ice Cream

Plum and Almond Tart

Blueberry and Plum Compote, Whipped Cream

Christmas Pudding

Brandy Butter, Caramel Ice Cream

Warm Apple Pudding

Biscuit Crunch, Vanilla Ice Cream, Apple Gel

Selection of Ice Cream

Freshly Brewed Tea or Coffee

€35.00 per person



Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen free, please inform a team member if you wish to see our complete list of food allergen relative to our menus.