


2012

The Winding Stair Set Lunch Menu, September 24th-30th., 2012

Winding Stair Restaurant

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Recommended Citation

Winding Stair Restaurant, "The Winding Stair Set Lunch Menu, September 24th-30th., 2012" (2012). *Menus of the 21st Century*. 5.

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*Set Lunch Menu
2012*

September 24th – September 30th

*1-Course with a glass of house wine €18.95
2-Course €18.95, with glass of house wine €21.95
3-Course €23.95, with glass of house wine €26.95*

Soup of the day

Toonsbridge mozzarella with baby gem, roasted Keeling's beef tomato and watercress purée

Alan Clarke's free roaming chicken liver paté with toast, apricot and parsnip crisps

Moran's white bait with diakon, red onion and samphire salad and chilli vinaigrette

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Pat McLoughlin's lamb's liver with smoked bacon, fried potato, spring onion and gravy

Moran's Pollock with parsley and anchovy fried potato, cherry tomatoes and sorrel sauce

Homemade Irish meatloaf with colcannon, pearl onions and gravy

Stuffed cabbage parcel with spiced rice, mushroom, lentil and cashew nut served with roasted spuds, tomato and cumin sauce and homemade chutney ~

Choose dessert from the Á la carte menu

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We are proud members of Good Food Ireland

A 12.5% service charge will be added to parties of five or more