Restaurant Forty One Lunch Menu 2017

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Food and Wine

Lunch

Starters

Annagasan Smoked Salmon, Crème Fraîche, Classic Garnish
Warm Toonsbridge Mozzarella, Merinda Tomatoes, Watercress Purée, Aged Balsamic, Sea Salt
Paris Brown Velouté, Beech Mushrooms

Main Course

Slow Cooked Mountain Lamb, Vegetables Cooked in Cider, Pommery Mustard
Noisette of Wicklow Gap Venison, Parsnip, Celery, Bay Leaf Jus
Atlantic Cod, Crushed Jerusalem Artichoke, Noilly Prat Sauce

Dessert

Shortbread, Praline Cream, Salted Caramel Ice Cream
Teeling Whisky, Chocolate, Coffee
Selection of Farmhouse Artisan Cheeses
Tea /Coffee and Petits Fours
3 Course Lunch
€35 per person

5 Course Surprise Tasting Menu
€45 per person

FINEST INGREDIENTS FROM OUR GARDEN
LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm

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