The Olde Post Inn Sunday Lunch Menu 2017

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Sunday Lunch

€35

Starter

Vegetable soup
Corleggy Goats cheese in kataffi pastry with guacamole, beetroot and toasted seeds
Melon & pineapple with raspberry sorbet
Turf smoked Chicken salad with a tarragon dressing
Olde Post ‘Smokies’
(smoked cod, sea bass, salmon, cod, prawn)
Crispy Duck won tons, hoi sin sauce & pickled cucumber
Warm Bacon & Cabbage terrine with a baby leek cream
Grilled fillet of mackerel with tomato salsa, horseradish & dill mayonnaise

Main Course

Corn-fed Chicken breast, with potato rosti, puy lentils & whiskey jus
Roast Sirloin of Beef with Yorkshire pudding, peppercorn & thyme sauce
Baked fillet of Salmon with roasted red peppers & parmesan, prawn in filo pastry & dill cream
Roast leg of Spring Lamb with mint stuffing & mint jus
Pan fried fillet Cod with a bacon & cabbage cream
Slow cooked Pork belly with colcannon and an apple & calvados sauce
Roast half Pekin Duck with celeriac puree, braised red cabbage and cointreau sauce
(€3 supplement)

(All main courses are served with a selection of vegetables & potato)
Dessert

Pavlova
(fresh fruit, raspberry coulis & vanilla ice cream)

Chocolate Brownie
(chocolate sauce, & brownie ice cream)

Apple & Blackberry crumble
(crème anglaise & vanilla ice cream)

Fig & Almond Tart
(crème anglaise and banana ice cream)

Warm Rice Pudding
(wild cavan honey, meringue & vanilla ice cream)

Chocolate Mousse
(raspberry sorbet & hazelnut praline)

Rhubarb Baked Alaska

Tea or Coffee

Children’s Menu

½ Starter, ½ Main Course & ½ Dessert €17.50

Pasta with tomato sauce €9.50
Homemade Chicken Goujons €9.50
Paddy Gaynor’s Sausage €9.50
Fresh Fish & Chips €9.50
Baby bowls complimentary

All of the above can be served with creamed potato and vegetables or fries

At the Olde Post Inn we source all our produce and ingredients locally where possible.

All 14 allergens are openly used throughout our kitchen.
Trace amounts may be present at all stages of cooking
Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M
Soybeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY
Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L

If you have any food allergies or intolerances please make a member of staff aware when placing your order.