

# TWIN OAKS



## RESIDENCE MENU

€30 for 3 COURSES and a glass of house wine

## STARTERS

**Pea & Mint Soup**, Ham Hock, Black Pudding Crumbs

**Arancini of the week**, braised lamb and goats cheese

**Hegarty's Cheddar Cheese & Onion Quiche**, apple balsamic

**Beetroot & cured salmon tartar**, compressed cucumber, horseradish sauce

## MAINS

**Chicken Supreme Fricassee**, peas, broad beans, braised gem, chicken broth & smoked bacon

**Asparagus & tenderstem broccoli linguini**, with truffle and goats cheese

**Fish of the Day**, ask your server

**Chargrilled Pork Chop**, sweet potato puree, fondant potato, grilled tenderstem broccoli, whole grain mustard cream

## DESSERTS

**Homemade Lemon Tart**, raspberry sorbet

**Jelly & Ice Cream**, homemade orange jelly and a choice of one scoop artisan gelato or sorbet: Dark Chocolate & whiskey gelato, Rum & Raisin gelato, Cosmo sorbet, Raspberry Sorbet

**Cheese & Crackers of the day**

Allergens:(1) celery (2) gluten - wheat (3) crustaceans (4) eggs (5) fish (6) lupin (7) milk (8) molluscs (9) mustard (10) nuts (11) peanuts (12) sesame seeds (13) soybeans (14) sulphites (15) gluten - oats

100% of tips go directly to all staff