

THE SADDLE ROOM

THE SHELBOURNE DUBLIN
27 St Stephen's Green | Dublin 2 | Ireland

Sample Sunday Lunch Menu

2 Courses €24.95

3 Courses €28.95

Appetizers

Jerusalem Artichoke and Potato Soup, with truffle oil

French Onion Soup, gruyère crouton

House Cured Atlantic Salmon, pickled cucumber, wholegrain mustard emulsion

Baby Gem Salad, St. Tola Goat's cheese emulsion, bacon, toasted croutons, pine nuts

Summer Melon and Spanish Ham Salad, marinated chicory

Summer Asparagus, morel mushroom and coriander, roast chicken dressing

Seared Yellow Fin Tuna, avocado puree and citrus fruits

Entrées

Pork Belly, sundried tomato, black olive, artichoke purée and bay leaf jus

Roast Breast of Chicken, carrot puree, lemon and thyme jus

Roast Sirloin of Beef, with traditional accompaniments (Supplement €5)

Pan-Fried Sea Trout, tomato, basil and coriander "vierge" dressing

Seared Skate, green beans, lemon, capers, nutty parsley butter

Roast Pork, apple purée, green beans

Forest Mushroom Pie (V)

All Entrées are served with seasonal vegetables and potatoes

Side Dishes - €4.75

Shelbourne Fries - Onion Rings - Mashed Potatoes- Buttered Broccoli

Sommelier Recommendations

La Campagne, Sauvignon Blanc €6,00

La Campagne, Merlot €6,00

Desserts

Chocolate Tart, passion fruit and mango sorbet

Sherry Trifle

Panna Cotta, poached rhubarb

Pavlova, lime mascarpone and balsamic strawberry

Selection of Ice-Cream and Sorbet

Bread and Butter Pudding, crème Anglaise and berry compote

If you are concerned about food allergies e.g. nuts you are invited to seek assistance when selecting menu items September 2011
Group of 8 or more are subject to a 15% service charge