

• RESTAURANT •

AT THE TOWER HOTEL

For Dining Reservations: T. (051) 862300 (dial option 2) E. events@thw.ie



Lunch Menu: 3 Courses €38plus Tea/Coffee

To Begin...

Goat's Cheese Focaccia

Sundried Tomato, Basil Scented Focaccia with Goat's Cheese, Rocket Leaves and Beetroot Reduction Allergens: 1,3,6,7,10

Hobson's Soup of the Day

with Herbs and Croutons Allergens: 1,3,6,7,9

Vol au Vent

Roast Breast of Chicken and Bacon with a Creamy White Wine and Tarragon Sauce in a Crispy Puff Pastry Case Allergens: 1,3,7,12

Breaded Potato Cake

with Smoked Bacon, Irish Cheddar and Spring Onion topped with Homemade Guacamole Allergens: 1,3,7

Tempura Prawns

with Baby Leaf Salad, Sweet Chilli Mayo and Balsamic Drizzle Allergens: 1,2,6,12

The Main Event...

Slow Cooked Irish Beef Feather Blade

Yorkshire Pudding, Red Wine and Thyme Jus Allergens: 1,3,6,7,9,12

Pan Seared Chicken Supreme

with Baby Onion, Smoked Bacon and Thyme Sauce Allergens: 6,7,9,12

Oven Roasted Pork Steak

Black Pudding and Thyme Stuffing, wrapped in Smoked Bacon and Cider Gravy Allergens: 1,3,6,7,9,12

Oven Baked Fillet of Fish of the Day

White Wine and Tarragon Cream Sauce and Samphire Allergens: 4,6,7,12

Spinach and Ricotta Tortellini

Wild Mushroom, Parmesan and Garlic Cream Sauce Allergens: 1,3,6,7,12

All our main courses are accompanied by Fresh Market Vegetables and Potatoes from Dunphy's of Annestown

The Sweet Finale...

Chef's Dessert Plate

A Trio of Desserts from our Pastry chef Allergens: 1,3,7,8

Freshly Brewed Tea or Filtered Coffee

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

