

SAMPLE SUNDAY LUNCH MENU

WILDES 2022

Mrs Tollman's 'Billi Bi' Soup 

Soda bread croutons

Black Pepper Atlantic Prawns 

Baguette, coriander, lemon

Whipped Aran Island Goats Cheese 

Heirloom tomatoes, estate microcress, grilled sour dough

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Poached Organic Salmon 'Hollandaise'

Sauté garden greens, warm potato salad

Linguine Pomodoro 

Heirloom tomato, Garlic, Basil

Duck Cottage Pie 

Petit pois a la française, buttered baby vegetables, rich duck gravy

Roast Dry-Aged Beef

Heritage carrot with thyme

Yorkshire Pudding, Bearnaise sauce

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Bea's Cheesecake

Baked vanilla cheesecake, seasonal berries

Queen of Puddings

Lemon breadcrumbs, custard, preserve, meringue

Honeycomb Ice Cream

Fresh honeycomb and Chantilly cream

€45 per person