



# CLAYTON HOTELS

## Clayton Hotel Limerick Graduation Lunch Sample Menu 2018

Homemade soup of the day,  
served with farmhouse breads

Portobello mushroom bruschetta topped with parma ham and smoked cheddar,  
balsamic dressed rocket leaves and pesto dressing

Smooth chicken liver and ruby port pate, plum and apple compote and toasted sourdough wafers

Dressed baby back bacon ribs with homemade piccalilli, and a hot and sour jus

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Grilled prime Irish sirloin steak with creamy champ potato,  
slow roast tomato and red onion jam, cognac and peppercorn cream (€10 supplement)

Lemon peppered parcel of wild Atlantic cod and salmon,  
with orzotto arrabiata and citrus beurre blanc

Pan-fried chicken supreme, carrot and swede rosti, pomme fondant and smokey-bacon sauce

Glazed centre loin pork cutlet, mini Toulouse sausage, roast baby apples and pommery cream

Portobello mushroom panzerotti pasta with crème au fine herbs glazed with aged parmesan

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Warm apple and blackberry tart with, crème anglaise and vanilla ice-cream

Sticky toffee hazelnut pavlova with a sharp berry compote

Selection of dairy ice-creams in a crisp wafer basket, bitter chocolate sauce

Baileys and chocolate chip cheesecake served with cappuccino Ice-cream

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Tea/Coffee

Including a glass of prosecco

**€25.95**