

Prepared using
quality local
ingredients

GLASSON LAKEHOUSE

Celebrating
the best of
Irish produce

SET LUNCH MENU

STARTERS

Crispy Buffalo Wings

Tossed in our spicy buffalo sauce, served with cooling blue cheese dip and celery sticks (4,7,9,13)

Atlantic Seafood Chowder

Packed with locally sourced seafood, tender potatoes with garden vegetables and herbs. Served With
Homemade Guinness Bread (1a,1f,4,5d,6,8,9, 12,13)

Soup of the day

Served With Homemade Guinness Bread (1a,1f,4,9,13)

MAINS

Glasson Beef Burger

Brioche Burger Bun, Smoked Hegarty's cheddar, Glasson Burger sauce, Ballymaloe relish, caramelised
onion, tomato & Baby gem. Served With Hand cut Chips (1a,4,7,10,13)

Tuscan Spiced Chicken

Pan-fried chicken supreme served with Tuscan beans, Cavolo Nero & Tenderstem Broccoli (4,9,13)

Fish & Chips

Beer Battered Fresh Haddock, Hand cut chips, Homemade Tartar sauce, Pea Puree & Lemon
(1a,4,7,8,12,13)

Stuffed Portobello Mushrooms

Celeriac, Chorizo Jam, Tender stem Broccoli, Pickled Mustard seeds, Chicken Jus (4,)

DESSERTS

Raspberry Cheesecake

Spiced biscuit base, raspberry curd and jam, cheesecake mousse, ruby glaze served with Crème
Chantilly (1A,4,7,10)

Apple & Oat Milk Chocolate Cake

Apple brownie, Apple caramel, lemon curd and oat milk chocolate mousse with quinoa crunch
Served with bourbon Vanilla ice cream (3a,4,10)

Chocolate Hazelnut Brownie

Hazelnut Brownie Topped with Salted Caramel, White Chocolate & Vanilla Whip Ganache with
Honeycomb Ice cream (1a,3a,4,7,10)

ALLERGEN KEY: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)/2 Peanuts/3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)/4 Milk/5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)/6 Mollusc/7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame Seeds/12 Mustard/13 Sulphur dioxide & sulphites/14 Lupin

Please note there will be a 12.5% service charge for parties of 6 or more. All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All of our Beef is of Irish origin.

Sweet Auburn,
loveliest village
of the plain,

Where health
and plenty cheared
the labouring swain,

Where smiling
spring its earliest
visit paid,

And parting
summer's lingering
blossoms delayed