
TALLAGHT CROSS
HOTEL + DUBLIN

THREE COURSE SET MENU €30.00 TWO COURSE €25.00

STARTERS

HOMEMADE VEGETABLE SOUP 1C,4,7,9,12

HERB CROUTONS, FRESHLY BAKED ROLL

CHICKEN VOL AU VENT 1C,4,7,9,12

WILD MUSHROOMS, GARLIC CREAM SAUCE

CAJUN CHICKEN CAESAR SALAD 1C,4,7,8,12

MIXED LEAVES, HERB CROUTON, SHAVED PARMESAN

MAIN COURSE

SUPREME OF ROAST CHICKEN 4,9,12

THREE BEAN CASSOULET, CHORIZO

CHARGRILLED RIBEYE STEAK €4.00 SUPP 1C,4,9,12

COOKED MEDIUM, TRUFFLE MASH, STRING ONION RINGS, ROAST VINE TOMATOES, PEPPER SAUCE

PUMPKIN GNOCCHI 1C,2,4,7,9,12

BUTTERNUT SQUASH PUREE, CRISP CAVOLO NERO, GOATS CHEESE, PINE NUTS

DESSERTS

HOMEMADE CHOCOLATE BISCUIT CAKE 1C,4,7,

CHOCOLATE SAUCE, SWEETENED CREAM

KEY LIME PIE 1C,4,7,

OREO BASE, LIME GEL, CREAM CHEESE

HOMEMADE BLUEBERRY MERINGUE 7

FRESH CREAM, SEASONAL FRUITS

Gluten (1((a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats)) Peanuts (2) Nuts (3) (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut Milk (4) Crustaceans (5) Molluscs (6) Eggs (7) Fish (8) Celery (9) Soy (10) Sesame (11) Mustard (12) Sulphur Dioxide and Sulphates (13) Lupin(14