



EASTER SUNDAY LUNCH

STARTERS

SOUP OF THE DAY

HOMEMADE BROWN BREAD, IRISH BUTTER **(G,MK,E)**

WARM BLUEBELL FALLS GOATS CHEESE

TOASTED SESAME SEED CRUMBS, BEETROOT, RED ONION, HONEY DRESSED ROCKET
(G,MK,SP,SS)

PANKO CRUMBED MOZZERELLA STICKS

PUMPKIN SEEDS, HOUSE SALAD, SWEET CHILLI AND TOMATO RELISH **(G,MK,SP,E)**

GOLDEN CRUMBED KILMORE QUAY FISH CAKES

DRESSED ROCKET, TRUFFEL SCENTED MAYONNAISE, TOMATO AND CORRIANDER SALSA
(G,MK,F,E,SP)

CHICKEN LIVER PATE

SMOKED BACON JAM, DRESSED LEAVES, CRISP SOURDOUGH **(SP,G,MK,©)**

MAINS

RIVERVIEW RISOTTO

WILD MUSHROOMS, PARMESAN SHAVINGS, CRÈME FRAICHE **(MK,SP,N)**

BAKED COD ALMONDINE

CRUSHED BABY POTATOES, BROCCOLI, GARLIC WHITE WINE CREAM SAUCE **(G,E,MK,SP)**

HALF ROAST ROTISSERIE CHICKEN

PANCETTA HERB STUFFING, GLAZED CARROTS, PARSNIPS, JUS **(G,MD,SP,MK)**

TIED TOP RIB OF BEEF

GLAZED CARROTS, PARSNIPS, YORKSHIRE PUDDING, WILD MUSHROOM SAUCE **(G,MD,SP,MK)**

ROAST LEG OF SLANEY VALLEY LAMB

SPRING ONION MASH, GLAZED CARROTS, PARSNIPS, RED CURRANT JUS **(G,MD,SP,MK)**

ALL SERVED WITH DUCK FAT FONDANT POTATOES, BUTTER WHIPPED POTATOES

DESSERT

KILKENNY RIVERCOURT HOTEL ASSIETTE OF DESSERT

MANGO CHEESECAKE, WHITE CHOCOLATE PROFITEROLE, STRAWBERRY MERINGUE, VANILLA ICE CREAM **(G,MK)**

TEA AND COFFEE

2 COURSE €29/3 COURSE €36

ALLERGEN INDEX

**G = GLUTEN, C = CRUSTACEANS, E = EGGS, F = FISH, M = MOLLUSCS,
S = SOYABEANS, SP = SULPHITES, P = PEANUTS, MK = MILK, CY = CELERY
MD = MUSTARD, SS = SESAME SEEDS, L = LUPIN, N = NUTS © = COELIAC**