



## Clayton Hotel Ballsbridge Sit Down Lunch Menu 2017

### Starters

#### Classic Caesar Salad & Smoked Chicken

Served with baby gem leaves, garlic croutons, homemade dressing and Parmesan shavings  
*(Contains Allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13)*

#### Kilmore Quay Oak Smoked Salmon

Served with homemade Guinness bread, mesclun leaves and dill crème fraiche  
*(Contains Allergen 3 salmon, 6 wheat, 7, 8, 11, 12)*

#### Homemade Soup of the Day

*(Contains Allergen 7, 8, 9, 12)*

### Main courses

#### Roast Beef with Mustard

Served with spring onion mash, thyme jus, root vegetables  
*(Contains Allergen 6 wheat, 7, 9, 11)*

#### Seared Salmon Fillet

Served with scallion crushed potato, lemon beurre blanc, root vegetables  
*(Contains Allergen 3 salmon, 7, 9, 12)*

#### Glin Valley Chicken Supreme

Served with pomme purée and wild mushroom cream sauce  
*(Contains Allergen 6 wheat, 7, 9)*

### Desserts

#### French Apple Tart

Served with crème Anglaise and strawberries  
*(Contains Allergen 6 wheat, 7, 11)*

#### Banoffee Pie

Served with chocolate ganache sauce  
*(Contains Allergen 6 wheat, 7, 11)*

#### Bailey's Cheesecake

With butterscotch sauce  
*(Contains Allergen 6 wheat, 7, 11)*

**€32.95 per person (Choose 1 starter, 1 main course & 1 dessert)**

**€36.95 per person (Choose 1 starter, 2 main courses & 1 dessert)**

***Allergen Index:***

<b>No.1 &amp; 2</b>	<b>Shellfish</b>
<b>No.3</b>	<b>Fish</b>
<b>No.4</b>	<b>Peanuts</b>
<b>No.5</b>	<b>Nuts (specify nut)</b>
<b>No.6</b>	<b>Cereal containing gluten</b>
<b>No.7</b>	<b>Milk/milk products</b>
<b>No.8</b>	<b>Soya</b>
<b>No.9</b>	<b>Sulphur Dioxide</b>
<b>No.10</b>	<b>Sesame seeds</b>
<b>No.11</b>	<b>Egg</b>
<b>No.12</b>	<b>Celery and Celeriac</b>
<b>No.13</b>	<b>Mustard</b>
<b>No.14</b>	<b>Lupin</b>