



Clayton Hotel Ballsbridge Sit Down Lunch Menu

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- 1- Crustaceans, 2- Mollusca, 3- Fish, 4- Peanuts, 5- Nuts, 6- Cereal containing gluten, 7- Milk/Milk products, 8 Soy, 9- Sulphur Dioxide, 10- Sesame seeds, 11- Egg, 12- Celery/Celery, 13- Mustard, 14 Lupin