



## Sample Lunch Menu

### Starter

#### **Glazed Duck Leg**

Apple Purée, Green Lentils, Pear Cassoulet, Calvados Prune Jus

#### **Warm Onion & Vintage Cheddar Tart**

Salad of Duck Cured Duck Breast, Rocket, Roast Walnuts

#### **Organic Duncannon Smoked Salmon on Herb Blinis**

Horseradish & Chive Cream, Shaved Fennel & Apple Salad,  
Chive & Basil Oil

#### **Leek & Potato Soup**

Chive Crème Fraiche

#### **Grilled Asparagus Spears**

Poached Free Range Egg, Hollandaise Sauce, Garden Spinach  
Toasted Croute, Dressed Garden Leaves

### Main Course

#### **Roasted Guinea Fowl Supreme**

Creamed Garden Red Cabbage Pancetta, Crispy O' Neill's Black Pudding,  
Thyme jus

#### **Roasted Fillet of Aged Wexford Beef**

Creamed Garden Spinach, Caramelised Onion, Carrot Puree, Rosemary Jus  
(Served Medium Rare)

#### **Pumpkin Ravioli**

Sage & walnut beurre noisette, Sauté Spinach

#### **Baked Kilmore Quay Salmon**

Garden Courgette, Roasted Cauliflower, Mussel & Herb Beurre Blanc

#### **Grilled Cod**

Creamed Leek, Pea Pancetta Velouté, Tomato Capers Salsa



RELAIS &  
CHATEAUX

ALL AROUND THE WORLD, UNIQUE IN THE WORLD.



## Dessert

### **Rhubarb & Mixed Berry Crumble**

Honeycomb Ice Cream

### **Glazed Lemon Tart**

Italian Meringue, Lemon Curd Ice-Cream

Wexford Raspberries

### **Warm Chocolate Brownie**

Salted Caramel Ice Cream

### **Cheese Plate**

Cashel Blue, Whiskey Cheddar, Milleen,

Pear & Apple Chutney, Candied Nuts

### **Warm Bread & Butter Pudding**

Rum & Raisin Ice Cream

(Please Allow 10 Minutes)

Tea/Coffee

€40

For allergen information please ask your server

### Some of Marlfield House Suppliers

*Chicken - Glynnvally Co. Cork*

*Fish & Shellfish - Duncannon Fish & Kilmore Quay, Co. Wexford*

*Vegetables - our Garden & Cullen's & Keeling's, Co Wexford*

*Strawberry - Green Berry from Gorey*

*Dairy - Killowen Farm & Wexford Creamery*

*Free Range Eggs - our neighbours Samuel & Maurice Allen*



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