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## STARTERS

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*v* ROAST PLUM TOMATO SOUP *with Pesto Cream*

*c v* WINTER SALAD OF CELERIAC CARPACCIO  
*Watercress, Frisse, Artichoke with Roasted Hazelnuts and Truffle*

CARBURY CHICKEN AND CEP TERRINE  
*with Mushroom Puree and Pickled Oyster Mushroom*

*c v* CRISPY ARDSALLAGH GOATS CHEESE  
*with a Salad of Watercress and Cherry Tomatoes*

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## MAIN COURSE

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*c* STEAMED FILLET OF IRISH SALMON  
*with Green Beans, Sauce Vierge and Herb Mash*

ROAST BREAST OF MONAGHAN CHICKEN  
*with Crushed Celeriac, Port Wine Sauce, Crispy Pancetta*

THE MERRION FISH AND CHIPS  
*with Minted Mushy Peas and Tartare Sauce*

*c v* TOMATO AND HERB COUSCOUS WITH CHARGRILLED VEGETABLES  
*Arugula Salad, Tomato and Red Pepper Coulis and Pesto*

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## DESSERTS

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STICKY TOFFEE PUDDING *with Orange Butterscotch Sauce and Vanilla Creme Fraiche*

THE MERRION BAKED ALASKA *with Raspberry Sorbet and Cinnamon Citrus Salad*

CREME BRULEE *with a Berry Compote and Strawberry Ice Cream*

FRESH FRUIT SALAD *with Chantilly Cream*

*v* (vegetarian option)

*c* (coeliac option)

€29.95