



### Plated Lunch Menu

3 course 49.00

#### Starters

Soup Of the Day  
Served with Selection of Breads (2,4,10)

Heritage Chicken Caesar Salad  
*With Aged Parmesan Cheese, Gluten Free Croutons, Crispy Bacon and a Caesar Dressing*  
(2,5,6,9,10)

Oak Smoked Wild Atlantic Salmon Salad  
*with Lemon Dressing topped with Seasonal Leaves* (2,4,9)

#### Main Course

6hrs Braised Irish Beef Daube  
*On Creamed mashed potato, Roast Carrots red wine jus* (2,4,12,)

Roast Breast of Free-Range Breast of Irish Chicken  
*Roast Pommies, Carrot Puree, Tarragon Essence* (2,4,6,12)

Roast Fillet of Hake  
*Creamed Mash Potato, Tender stem Broccoli with a Lemon velouté* (2,4,9,)

Wild Mushroom Gnocchi  
*With Spinach and Aged Parmesan Cheese Cream* (2,4,6,10)

#### Dessert

White Chocolate & Raspberry Cheesecake  
*Chantilly Cream, Raspberry Gel* (2,4,6,10wheat)

Warm Sticky Toffee Pudding  
*With Rich Butterscotch Sauce,* (2,4,6,10wheat)

Seasonal Berry Pavlova, Crème Anglaise (2,6,12)

#### Coffee and Tea

Please be aware that as our menu is dictated by seasonality and availability some menu items & ingredients could be subject to change.

Let us know if you have any allergens,

THE  
HERITAGE



1 Peanuts	2 Dairy	3 shellfish	4 Sulphites	5 Nuts
6 Eggs	7 Soy	8 Sesame	9 Fish	10 Gluten
11 Mustard	12 Celery	13 Molluscs	14 Lupin	