



Bianconi Restaurant Sunday Lunch

3 Courses €35 - 2 Courses €30

TO START

Smoked Chicken & Truffle Vol Au Vent

Served with a Chive Cream Veloute
(WH1, MK, CY, SP)

Homemade Soup of the Day

Served with Croutons
(MK, CY, WH1)

Assiette of Fine Irish Smoked Salmon

Red Onion, Chive and Caper Vinaigrette,
Mesclun Leaves & Lemon
(FH)

Crisp Fried Brie

Sweet Red Onion Marmalade, Baby Leaf Salad
(WH1, MK, SP, EG)

Carpaccio of Fresh Watermelon & Fine Parma Ham

Black Olive & Sundried Tomato Tapanade, Apple, Radish & Lime Dressing

MAIN EVENT

Rigatoni Napolitana

Pasta in a Rich Tomato & Basil Sauce with Fresh
Shaved Parmigiano
(MK, WH1)

Supreme of Irish Chicken

Scented with Rosemary, Wild Mushroom &
Parsley Velouté with Smoked Bacon
(CY, MK, SP) (GF)

Steamed Fillet of Irish Salmon

Served with Tender Stem Broccoli &
Chive Hollandaise Sauce
(MK, FH, EG)

Roast Leg of Irish Lamb

Served with Roast Lamb Jus, Stuffing &
Roast Potatoes
(SP, MK, CY)

Roast Irish Beef & Yorkshire Pudding

With a beef gravy, seasonal vegetables & creamy mash potatoes, yorkshire pudding
(CY, SP, MK, WH1)

TO FINISH

Straberry Cheesecake

Gluten Free biscuit base
(MK)

Apple Crumble

Chantilly Cream & Custard
(WH1, EG, MK)

Mixed Berry Meringue Nest

Fresh berries & berry coulis on Freshly
Whipped Cream
(EG, MK)

Profiteroles

Filled with a smooth caramel Cream
Topped with a rich Chocolate Sauce
(WH1, MK, EG)

Food Allergies & Intolerances: **CY** = Celery | **CS** = Crustaceans | **EG** = Eggs | **FH** = Fish | **LP** = Lupin
MD = Mustard | **MK** = Milk | **MS** = Molluscs | **PE** = Peanuts | **SE** = Sesame | **SP** = Sulphites
SY = Soya | **TN** = Tree Nuts | **WH** = Wheat | **LP1** = Barley | **LP2** = Oats | **WH1** = Wheat Flour
WH2 = Semolina | **WH3** = Wholemeal | **WH4** = Wheat Bran | **WH5** = Rye

Should you have specific dietary requirements including vegan, vegetarian or gluten free, please ask a member of our team who will be delighted to assist you in making selections.