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DINNER

Menu

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Grilled Asparagus Spears

Tomato and pepper vierge, roast pine nuts, olive crumb, red pepper reduction

contains 6

Wild Roquette Salad

Balsamic reduction, poached figs, micro herbs, pistachio crumb

Soup of the Day

Served with selection of fresh breads *contains 1, 4*



Butternut Squash Risotto

Basil oil, watercress, tomato tartar

Wild Mushroom Fricasse

Caramelised onion, herb roasted baby potato, truffle oil

Sprouting Broccoli

Confit cherry tomato, marinated provencal vegetables,
olive oil, toasted almond



Please note that our chefs prepare all dishes to order, using fresh ingredients. If you prefer your meal without certain ingredients, please feel free to ask and we will do our utmost to facilitate your request.

Please inform us of any food allergies you may have.

Allergens: 1 = Wheat, 2 = Milk, 3 = Mustard, 4 = Celery, 5 = Eggs, 6 = Nuts, 7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites,

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