



U2 CONFERENCE 2018 – THURSDAY LUNCH MENU

MAINS

FERMANAGH BOXTY DUMPLINGS

wilted spinach, wild mushrooms, truffle cream, parmesan & crispy leeks (v)

SEAFOOD CHOWDER

fish, potato, sweetcorn & bacon in creamy white wine sauce
(served with wheaten bread)

LAMB STEW

traditional Irish lamb stew served with white bloomer

DESSERTS

STICKY GUINNESS PUDDING

honeycomb ice cream, butterscotch sauce

VANILLA CRÈME BRULÉE

homemade shortbread

SALADS

Caprese & Mixed Leaf Salads

Tea, coffee & fruit juices



To ensure a safe dining experience please alert staff to any food allergies. Our staff will do their best to advise you on your menu choice but unfortunately cannot guarantee that any dish is completely free from allergens. For further information please ask to see our comprehensive allergen folder.



U2 CONFERENCE 2018 – FRIDAY LUNCH MENU

MAINS

CHARRED GREEN VEGETABLE SALAD

asparagus, gem lettuce, tenderstem broccoli, Cashel blue cheese & toasted almonds (v)

FISH PIE

selection of local seafood with cheese & mash crust

LAMB STEW

traditional Irish lamb stew served with white bloomer

DESSERTS

STICKY GUINNESS PUDDING

honeycomb ice cream, butterscotch sauce

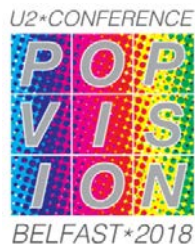
PANNACOTTA

strawberries & crumble

SALADS

Caprese & Mixed Leaf Salads

Tea, coffee & fruit juice



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