

The Hanora D' Restaurant *Festive Lunch & Dinner Menu*

Available to book from Monday – Sunday 1.00pm – 9.00pm.

Two Course plus Tea/Coffee: €33.00 per person.

Three Course plus Tea/Coffee: €38.50 per person.

Please choose one item from each course

Roast Winter Vegetable Soup (1A,6,7,9,12)

Grilled Chicken Caesar Salad with Focaccia Croutons & Parmesan Shavings (1A,3,4,6,7,9,10,12)

Black Pudding & Goat's Cheese Bom Boms with a Sweet Tomato Relish & Roast Beetroot
(1A,6,7,9,12)

Duo of Prawns and Jameson & Fennel-Cured Salmon served with Crème Fraîche (2,4,6,7,10,12)

Hoisin Duck Spring Rolls finished with a Plum & Soy Dipping Sauce (1A,6,7,9,12)



8oz Angus Fillet Steak served with Fondant Potato, Buttered Wild Spinach, Crème de Paris & a
Red Wine Reduction (1A,6,7,9,12) **€7.00 Supplement**

Roast Turkey & Baked Limerick Ham finished with a Pan-Roast Gravy & Cranberry Sauce
(1A,6,7,9,10,12)

Supreme Grilled Free-Range Chicken with a Sweet Corn & Chorizo Ragout (6,7,9,12)

Pan-fried Pork Escallops served with a Pomme Puree, Glazed Mushrooms & a Wholegrain
Mustard Sauce (1A,6,7,9,10,12)

Poached Fillet of Cod with Leek & Cauliflower Puree, Braised Pink Onion and finished with a
Lemon & Dill Sauce (1A,4,6,7,9,12)

Roasted Butternut Squash & Courgette Saffron Risotto with Parmesan Shavings & Thyme,
Honey & Lemon Oil (6,7,9,12)

All Main Courses served with a selection of Fresh Vegetables and Potatoes



Homemade Christmas Pudding drizzled with a Jameson Toffee Sauce (1A,3,6,7)

Chef's Cheesecake of the Day finished with a Raspberry Coulis (1A,3,7)

Homemade Apple Pie served with Vanilla Ice Cream (1A,3,6,7)

Homemade Sherry Trifle served with Whipped Cream (1A,3,6,7)

White Wine Poached Pears finished with a Mascarpone Spiced Cream (1A,7,12)



Freshly Brewed Tea or Coffee

*Allergens: 1A: Gluten (Wheat), 1B: Gluten (Barley), 1C: Gluten (Rye), 1D: Gluten (Oats), 2: Crustaceans,
3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide, 13: Lupin,
14: Molluscs.*

**Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen requirements, so please do not hesitate to ask.*

The Lucan Spa Hotel

T: 01 628 0494

E: reservations@lucanspahotel.ie

