



SET LUNCH MENU

€28 FOR TWO COURSES

€35 FOR THREE COURSES

STARTERS

Cream of Vegetable Soup with Homemade Brown Bread
Deep Fried Wedges of Brie with Red Onion & Tomato Relish
Crispy Fried Chicken Wings with a Korean Style BBQ Sauce
Warm Clonakilty Black Pudding and Cashel Blue Cheese Salad with a Mustard Dressing
Warm Smoked Chicken & Mushroom Vol-au Vent

MAIN COURSES

Slow Cooked 6oz Featherblade of Beef with Homemade Onion Rings,
Onion Puree & Peppercorn Sauce
Roast Stuffed Turkey & Honey Baked Ham with Cranberry Sauce
Slow Braised Shoulder of Lamb with Mint Sauce & Thyme Jus
Roast Loin of Pork with Apple & Rhubarb Compote, Cider Jus
Baked Fillet of Hake with a Lemon Risotto, Buttered Beans & a Saffron Beurre Blanc
Baked Supreme of Chicken with Parsnip Puree & Mushroom & Prosecco Sauce
Char Grilled Fillet of Pork Apple Compote Cider & Thyme Jus
Spinach & Ricotta Tortellini with Tomato Sauce, Garlic Bread & Parmesan Shavings

HOMEMADE DESSERTS

Irish Cream Liquor & Chocolate Cheesecake
Raheen House Parfait with Chocolate Sauce
Warm Apple Crumble with Crème Anglaise & Vanilla Ice Cream
Lemon Tart with Champagne Sorbet Fruit Coulis
Fresh Fruit Pavlova

All Served with Tea or Coffee

NOTE:

- *This is a sample menu and menu options may differ from this on the day.*
- *Allergen information will be provided on the menu of the day.*
- *Specific dietary requirements can be catered to.*
- *Lunch in Cobden's Restaurant is available to residents and non-residents from 12-3 Thursday, Friday, Saturday and Sunday. Advance booking is strongly recommended.*
- *This price is correct as at the as of the 25/3/25. Our prices are under constant review and price may be updated in the interim.*
- *Group menus are required for groups of over twelve.*