

# 1801

AT THE HOBAN HOTEL

*Flaked Salmon on a bed of Niçoise Salad, Sun dried Tomatoes, French Beans, Boiled Egg, Baby Potatoes & Olives and Tossed in Honey & Mustard Dressing (3,9,11,13)*

*Smoked Chicken, Pancetta, Waterford Mushroom Vol au Vent in a Creamy Sauce, Served with Seasonal Mixed Leaves (6,7,9,13)*

*Gently Grilled Goat Cheese on a Bed of Caramelized Red Onion with Rocket & Pine Nut Salad, topped with an aged Balsamic Vinaigrette on a toasted bruschetta (5,6,7,9,13)*

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*1801 Homemade Soup served with a Crispy Bread Roll (6,7,12/ GFA)*

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*8oz Sirloin Steak, Sauteed Mushroom & Onion with a Brandy & Green Peppercorn Sauce served with a side of French Fries (7,8,9,12,13)*

*Mint and Mustard Crumbed Rack of Lamb, Scallion Mash Potato & Red Wine Sauce (6,7,8,9,12,13)*

*Pan Fried Sea Bass, Roast Fennel and Asparagus with Sun Dried Tomato Beurre Blanc (3,7,9,13)*

*Oven Roast Chicken Supreme, Roast Butternut Squash Puree, Crushed Baby Potatoes and Roast Jus (7,8,9,12,13)*

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*White Chocolate & Raspberry Cheesecake (4,5,6,7,8,11)*

*Lightly Warmed Chocolate Fondant with a Scoop Of Pistachio Ice Cream (4,5,6,7,8,11)*

*Eton Mess (7,11)*

*Warm Deep Apple Pie Served with Crème Anglaise and Strawberry Coulis (5,6,9,11)*

**For Additional Dietary Menu information please ask your server**

**Allergies:**

No.1 Crustaceans	No.2 Molluscs	No.3 Fish	No.4 Peanuts
No.5 Nuts	No.6 Gluten	No.7 Milk / Milk Products	No.8 Soya
No.9 Sulphur Dioxide	No.10 Sesame Seeds	No.11 Eggs	No.12 Celery & Celeriac
No.13 Mustard	No.14 Lupins	V Vegetaria	VA Vegetarian Option Available