

1801

AT THE HOBAN HOTEL

SAMPLE LUNCH MENU

STARTERS

1801 Signature Soup of the Day

Served with a Crispy Bread Roll (5,6,7,10,12)

Chicken Caesar Salad

Marinated Irish Chicken, Crispy Baby Gem Leaves, Smoked Bacon, Oven Roasted Pine Nuts with Garlic Croutons, Shaved Parmesan and a Creamy Homemade 1801 Caesar Dressing (3,5,6,7,11,13)

Creamy Mushroom & Smoked Chicken Vol au Vent

Served with Mixed Salad Garnish finished with a Honey & Mustard Dressing (6,7,9,13)

Gently Grilled Goats Cheese

on a bed of Caramelised Red Onion With a Rocket & Pine Nut Salad & Topped with an aged Balsamic Vinaigrette on a Toasted Bruschetta (5,6,7,9,13)

MAIN COURSES

Oven Baked Fillet of Chicken

Wrapped in Smoked Streaky Bacon Served with a Brandy Green Peppercorn Sauce and Served with Market Vegetables and Potatoes (5,6,7,8,9,10,12,13)

Oven Baked Herb Crusted Fillet of Sea Trout

With a White Wine, Baby Shrimp & Dill Sauce, Seasonal Market Vegetables & Baby Boiled Potatoes (1,3,5,6,7,9,13)

Succulent Roast Beef

Yorkshire Pudding Gravy Jus, Seasonal Market Vegetables and Potatoes (7,8,9,12,13)

DESSERTS

Lightly Warmed Apple & Mixed Berry Crumble

With Homemade Fruit Coulis & Freshly Whipped Cream (4,5,6,7,8,9,11)

Selection of Ice Cream

Topped with Butterscotch Sauce (4,5,6,7,8,9,11)

Eton Mess

Crushed Meringue With Fresh Strawberries, Whipped Cream and Berry Coulis (7,11)

Freshly Brewed Tea & Coffee

ALLERGENS: 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 Vegetarian