

## **MENU – Sample**

**Our Menu can vary regularly, to allow for easy change of ingredients, particularly in our salads which are a focus of our lunch menu.** Honey Truffle is mainly a 'food to go' offering...but we do have a small seating area to the rear and outdoor seating to the front of the premises.

### **START THE DAY:**

Our Fluffy Scones, made with Irish butter and Village Dairy Cream, Mixed Berry, sultana, Plain or Wholemeal

Cinnamon & Chocolate Chelsea Buns (Friday and Saturday)

Ballybrado Organic Irish Porridge with Irish Cooked Fruit or Compote, Fruits

House Granola Crunch with Compsey Creamery Tipperary Yoghurt, toasted nuts

Crisp Gubbeen Bacon, Slow Roasted Tomato, Baby Spinach and House ketchup

House Sausage Rolls with Caramelised onion and thyme, house ketchup

Firehouse Bakery Sourdough Toast with our Homemade Fruit Jam

### **LUNCH:**

#### **Salads – sample:**

1. Black Barley, chargrilled courgette and Butternut Squash, Herb Dressing, Baby Spinach
2. Pearl Barley, Charred Crown Prince Pumpkin, Pomegranate, Dill and WildWood Balsamic Irish Vinegar Dressing
3. Spiced Roasted Cauliflower, Sultana, Tenderstem Broccoli and toasted coconut salad
4. Celeriac, Red Cabbage, Apple and Beetroot Slaw with a Beetroot, Compsey Yoghurt and Wasabi Dressing
5. Roasted Spiced Baby Potato with a lemon and dill dressing
6. Shredded Fennel, apple, pomegranate and dill salad with orange zest olive oil
7. Apple, Shredded Red and White Cabbage, Carrot, blueberry, mint and pomegranate dressing
8. Roasted Red and Candied Beetroot with a Sherry Vinegar and Maple Dressing, quinoa, Lemon and Caramelised onion and thyme salad

**All salads can be purchased in two size containers (large or medium, which a mix of salads in each container if preferred) – and a topping is included i.e. Irish goats cheese, toasted seeds, caramelised onion hummus etc.**

#### **Soup: - Samples**

1. Roasted Parsnip, Celeriac, Apple with Sage and Coconut
2. Roasted Tomato, oregano, Red Bean, cumin and curry leaf
3. Spiced Roasted Cauliflower, French Bean, coconut and Tomato
4. Roasted Crown Prince Pumpkin, Butternut Squash, red chilli, coriander and sage (or thyme)
5. Irish Mushroom and Sage
6. Roasted Beetroot, lime leaves, cumin and coriander

**All Soups are accompanied by our baby wholemeal scone OR Firehouse Bakery Sourdough. They are also served with toasted sourdough and thyme croutons and a herb oil.**

## **SANDWICHES – SAMPLES**

1. Irish Marinated Chicken with Gubbeen Bacon and Avocado and Slow Roasted Tomatoes on Firehouse Bakery Sourdough (can be served toasted)
2. Roasted Turkey with our homemade crisp slaw, spiced mayonnaise, tomato and Irish Cheddar
3. Homebaked and Glazed Irish Ham, Beetroot and Celeriac, Wasabi Slaw, pickled cucumber and baby spinach
4. Vegetarian filled Pitta Pocket, Caramelised Onion Hummus, Cumin and Lemon yoghurt, Crunchy slaw and our chickpea and pea cakes

**Other ITEMS:**

1. Chargrilled Irish Chicken (Baked Daily), served hot, to accompany salads if desired.
2. Our Chickpea and Pea Cakes which are vegetarian and free from gluten, served warm, to accompany salads.
3. Savoury Tarts – served by the slice or whole to serve at home
  - e.g. 1. Baby Spinach, Pear, Irish Chicken, Irish Cheddar and parmesan Tart
  2. Roasted Butternut Squash, thyme, 3 cheese and caramelised onion Tart in a parmesan crust pastry
4. Caramelised Onion butterbean Hummus, Lemon and thyme with a tomato and caper topping
5. Our Village Dairy Buttermilk Soda Bread (just at weekends)

**TREATS:** All baked inhouse

Our Irish Oatcakes

Roasted Apple, Berry, lemon and coconut Slice (changes seasonally)

Chocolate Raspberry Brownie

Caramelised Nut Brownie

Pistachio, Blackberry, almond and lemon Cake (Free From Gluten)

Lemon Shortbread with either Dark Chocolate and dried blueberries OR White Chocolate and freeze dried raspberries

Gingerbread with Cranberries and StemGinger

Double Chocolate, Salted Almonds, Oat and Pecan Cookies (Free from Gluten)