



St Patrick's Day



AT THE DUNCOMBE ARMS IN WARESLEY

FRIDAY 17TH MARCH 2023

SET 3 COURSE MENU

£34.50 Per Person

STARTERS

Smoked Salmon Crostini

Dill & Caper Cream Cheese, Pickled Shallots (Gf)*

Irish Whiskey Cured Beef Carpaccio

Rocket Salad, Parmesan Shavings and Mustard Dressing (Gf)

Guinness and Onion Soup

Gruyere Crouton, Soda Bread (V, Vg)*

MAINS

Traditional Irish Lamb Stew

Root Vegetables, Colcannon Mash and Soda Bread (Gf)

Irish Boxty

Creamed Mustard Leeks, Sauteed Wild Mushrooms, Tender stem Broccoli, Vegetarian Gravy (Gf, V)

Guinness Braised Beef Cheek

Creamed Potato, Roasted Heritage Carrots, Parsnip Puree and Red Wine Jus

Pan Seared Irish Salmon

Samphire, Crab & Chive Crushed New Potatoes, Lemon Butter Sauce (Gf)

DESSERTS

Bailey's & White Chocolate Cheesecake

Salted Caramel, Whipped Cream (Gf)*

Irish Apple Cake

Cinnamon Crème Anglaise

Guinness Sticky Toffee Pudding

Butterscotch Sauce and Honeycomb Ice Cream

We kindly ask you to pre-book your St. Patrick's Day meal in advance to secure your table for the evening celebrations along with a pre-order of your food choices.

To confirm your booking, we require a small deposit of £5 per person which will go towards the cost of your meal. Don't worry, if plans change, we will hold your deposit as credit towards a future visit.

This special St. Patrick's Day menu will be available alongside our regular menu. Thank you for your understanding and we look forward to welcoming you to The Duncombe Arms for a night of delicious food and festivities!



All our dishes are made fresh from scratch, therefore can be adjusted to suit most dietary requirements. Please note that products containing allergens are cooked in our fryers.

Gf – Gluten free, Gf* - Can be gluten free, V – Vegetarian, Vg – Vegan, Vg* - Can be vegan. Allergen info available on request.