

# The Atrium @ Scotts'

## STARTERS

*Chef's Homemade Cream of Roast Vegetable Soup* 1, 7, 14

*Chicken & Mushroom Vol-au-Vent* 2a, 4, 7, 13, 14

## MAINS

*Roast Stuffed Turkey & Baked Tralee Ham,  
Pan Roast Gravy, Cranberry Sauce* 2a, 7, 13, 14

*Baked Fillet of Hake, Herb & Citrus Crust,  
White Wine Cream* 2a, 5, 7, 14

*Thai Red Vegetable Curry, Jasmine Rice,  
Crisp Poppadom* 1, 2a, 3, 7

*Prime Roast Sirloin of Irish Beef, Red Wine Jus,  
Yorkshire Pudding* 2a, 4, 7, 13, 14

*Melange of Seasonal Vegetables & Potatoes* 7

## DESSERTS

*Warm Apple Pie, Custard & Cream* 2a, 4, 7, 13, 14

*Chocolate Brownie, Honeycomb Ice Cream* 4, 7, 13, 14

*Coffee & Tea*

### Allergens

1 Celery | 2 Gluten | 2a Wheat | 2b Rye | 2c Barley | 2d Oats | 3 Crustaceous | 4 Eggs | 5 Fish | 6 Lupins | 7 Dairy |  
8 Molluscs | 9 Mustard | 10 Nuts | 10a Almonds | 10b Walnuts | 10c Hazelnuts | 10d Pine nuts | 10e Cashew |  
11 Peanuts | 12 Sesame Seeds | 13 Soya | 14 Sulphur