

THE  
BARTON

*Let the frivolity commence*



## WELCOME

Back in Hugh Barton's day, dining à la française was all the rage. Sunday Lunch was a sumptuous spread of culinary delights, all served up at the same time, on lavishly adorned tables. Each course comprised of so many different dishes, there was no chance for guests to taste everything on the table!

The gentlemen served the ladies, while footmen were on hand to keep the finest Bordeaux flowing.

We serve Sunday Lunch a little differently now, but the same generosity and imagination is put into every one of our dishes. Enjoy!



*How can I possibly choose just one!*

# Easter Sunday Lunch

€75 Per Person | €30 Per Child for Half Portions

## STARTERS

### CREAM OF LEEK & POTATO SOUP

with Sourdough Croutons

(1 Wheat, 6, 9)

### COLD WATER PRAWN COCKTAIL

Traditionally Served with Apple Sticks,  
Light Hennessey Marie Rose Mayonnaise

(3, 6, 10, 12)

### DUCK & FOIE GRAS TERRINE

Garden Plum and Raisin Chutney, Watercress Salad & Spring leaves,

Warm Seeded Loaf

(1 Wheat, 3, 6, 12)

## MAIN COURSES

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### ROAST RIB OF HEREFORD PRIME IRISH BEEF

Served From Carving Trolley, Yorkshire Pudding, Roast Jus, Caramelised Onions, Roast Potatoes,

Beef served Medium

(1 Wheat, 3, 6, 10, 12)

### ROAST IRISH LAMB RACK

Roast Parsnips, Parsnip Purée, Colcannon, Smoked Bacon Jus

(6, 10, 12)

### CEP GNOCCHI

Wild Mushrooms, Parmesan Cream, Mushroom Purée

(1 Wheat, 3, 6, 12)

### FILLET OF POACHED ORGANIC SALMON

Braised Cream Leeks, Prawn & Dill Velouté

(4, 6, 12)

## DESSERT

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### PEAR & ALMOND TART

Anglaise Sauce

(1 Wheat, 3, 6, 8 Almonds)

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Mixed Berry Coulis

(1 Wheat, 3, 6, 12)

### IRISH FARM HOUSE CHEESES

With all the Trimmings

(1 Wheat, 3, 6, 12)

### TEA & COFFEE

With Petit Four Trolley

(1 Wheat, 3, 6, 12)



Let me eat cake...

A 12.5% service charge applies to all food & beverage orders.

1 Gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Soy Beans. 6 Milk. 7 Peanuts.  
8 Nuts. 9 Celery. 10 Mustard. 11 Sesame. 12 Sulphites. 13 Lupin. 14 Molluscs.

## THE K CLUB SELECTED WINES

CHAMPAGNE		BIN	GLS	BTL
NV	Laurent Perrier	1802	€22	€110
NV	Ayala Rosé	1498	€25	€125
2009	Moët & Chandon	1501	€40	€185
WHITE		BIN	GLS	BTL
The K Club, Barton & Guestier, <b>Bordeaux Blanc</b>		1802	€9.75	€39
Macon-Lugny Chardonnay, <b>Burgundy, France</b>		1619	€11	€42
Santa Sofia, Pinot Grigio, <b>Italy</b>		1760	€11	€44
Little Beauty Riesling, Marlborough, <b>NZ</b>		1020	€14	€55
Chablis, Domaine Mosnier, <b>Burgundy, France</b>		1526	€16	€65
Sancerre, Fiou, <b>Loire Valley</b>		1594	€16	€65
Assyrtiko Wild Fermen, <b>Greece</b>		1652	€15	€60
Terres Gauda, Albarino, <b>Rias Baixas, Spain</b>		1225	€15	€59
RED		BIN	GLS	BTL
The K Club, Barton & Guestier, <b>Bordeaux R</b>		1801	€9.75	€39
Bertrand Merlot, <b>France</b>		1821	€11	€42
Columbette Pinot Noir, <b>South of France</b>		1618	€11	€42
Baron de Ley, Reserva, <b>Rioja</b>		1220	€13	€52
Domaine de Mouchon, <b>Côtes du Rhône Villages</b>		911	€13	€52
Petit Caro Malbec, <b>Argentina</b>		1675	€13	€52
Thomas Barton <b>St Emilion</b>		1912	€15	€54
Castello D'Albola Chianti Classico Riserva, <b>Italy</b>		1749	€17	€75



Fin.



The K Club

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