WHITES
OF WEXFORD

WEXFORD FESTIVAL OPERA 2026
LUNCH MENU

STARTERS

SEASONAL VEGETABLE SOUP
TOPPED WITH CROUTONS AND SERVED WITH OUR BROWN BREAD
(5, 6, 7, 12)

WEXFORD BEETROOT AND BRIE CHEESE SALAD
PICKLED PEAR, CANDIED WALNUTS, BABY LEAVES AND AGED BALSAMIC
(5, 7, 9, 13)

CONFIT CHICKEN AND SMOKED HAM HOCK TERRINE
APPLE AND MUSTARD CHUTNEY, DRESSED LEAVES AND TOASTED BRIOCHE
(6, 7, 9, 11, 12, 13)

MAIN COURSES

SLOW COOKED IRISH FEATHER BLADE OF BEEF
HORSERADISH POMME PURÉE, GLAZED ROOT VEGETABLES AND RED WINE JUS
(7, 9, 12)

ROAST SUPREME OF IRISH CHICKEN
POTATO GRATIN, WILD MUSHROOM FRICASSÉE, BABY SPINACH AND THYME JUS
(7, 9, 12)

PAN ROASTED FILLET OF HAKE
FRENCH BEANS AND MUSSEL VELOUTÉ
(2, 3, 7, 9, 12)

WILD MUSHROOM AND SPINACH PITHIVIER
ROASTED PUMPKIN, BRAISED PUY LENTILS AND MADEIRA SAUCE
(6, 7, 9, 11, 12)

FRESHLY BREWED TEA OR COFFEE

TWO COURSES €25 PER PERSON
AVAILABLE DAILY FROM 12.30PM TO 4.00PM - SAMPLE MENU

ALLERGEN INDEX

1 CRUSTACEANS · 2 MOLLUSCS · 3 FISH · 4 PEANUTS · 5 NUTS · 6 CEREALS CONTAINING GLUTEN · 7 MILK · 8 SOYA · 9 SULPHUR DIOXIDE · 10 SESAME SEEDS · 11 EGGS · 12 CELERY AND CELERIAC · 13 MUSTARD · 14 LUPIN

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS. ALL 14 ALLERGENS ARE HANDLED IN OUR KITCHEN.

V VEGETARIAN | VG VEGAN