



2017

The Pepperpot Powerscourt Menu 2017

The Pepperpot

Follow this and additional works at: <https://arrow.dit.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

The Pepperpot, "The Pepperpot Powerscourt Menu 2017" (2017). *Menus of the 21st Century*. 231.
<https://arrow.dit.ie/menus21c/231>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





Sample Menu



Savoury Menu

Soup of the day

served with homemade brown soda bread

Mini soup - Enjoy a mini soup with any main for an additional

Sandwiches

Roast pear, bacon & Mount Callan cheddar

Egg & watercress on toasted white bread

Sausage with tomato and apple chutney

Red pepper pesto & Ryefield goat's cheese

Salads

served with homemade brown soda bread.

Panfried goat's cheese with Gubeen chorizo and vine tomatoes

Seasonal organic greens

Balsamic roasted beetroot with orange, toasted hazelnuts and organic leaves

Crunchy Celeriac, crisp apple, blue cheese, walnut and raisin with Dijon vinaigrette

Homemade Bagles

served with organic green salad

The Burren Smoke House Salmon, lemon and chive cream cheese

Crispy bacon with chive cream cheese and homemade apple and tomato chutney

Seasonal Tarts

Basil pesto, sundried tomatoes & Irish brie

Creamy organic leek, caraway seeds and durrus cheese

Maple roasted organic parsnips, ryefield goats cheese and pecans

All Day Breakfast

Creamy scrambled eggs

with Bacon

with Cheese

with Mushroom

with Smoked Salmon

Organic porridge

with banana & honey

with roasted pear

with raspberry

Homemade jam & toast

Scone with jam & cream

Specials

See Specials on Blackboard or ask your server.

Please ask your server about ordering whole loaves of bread.

Add gluten / dairy free bread to any of your dishes for an additional



Tasty Treats

Freshly baked scone with jam & cream

Victoria sponge

Flourless chocolate cake

Lemon & poppy seed

Carrot cake

Cookies



Take Home

Apple & Tomato Chutney

Red Onion Marmalade

Raspberry Jam

Range of Homemade Dressings

White Yeast Loaf

Wholemeal Brown w/Pumpkin Seeds

Gluten & Dairy Free Seeded Bread

All breads must be ordered 1 day in advance



Drinks

Hot Drinks

Latte

Cappucino

Espresso

Americano

Hot Chocolate

made with rich german chocolate

Herbal Teas

Tea - Barrys/Lyons

Cold Drinks

San Pellegrino Still

Homemade ice tea

Hot ginger beer

Organic elderflower fizz

Raspberry and pomegranite

San Pellegrino sparkling

Freshly squeezed orange juice



we make and bake
everything
daily ourselves