



Sunday Lunch Sample Menu

2 Course with Tea/Coffee - €24.95 per person

3 Course with Tea/Coffee - €29.95 per person

Smoked Chicken Caesar Salad 1,3,6,7,10,12

Chilled Pearls of Melon and Pineapple with a Fruit Coulis

Smoked Salmon & Feta Cheese Salad with Balsamic Dressing 4,6,12

Cream of Vegetable Soup served with a Crusty Roll 1,6,7,9

Grilled Goats Cheese & Beetroot Salad 7

Smoked Haddock and Spring Onion Fish Cake on a bed of

Creamy White Wine Sauce 1,3,4,6,7,11

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Prime Roast Sirloin of Irish Beef with Peppercorn Sauce 1,6,7,9

Roast Leg of Lamb with Herb Stuffing 1,6,7,9

Roast Stuffed Breast of Turkey & Baked Irish Ham

served with Cranberry Sauce 1,6,7,9.

*Grilled 12oz Minute Steak (€4.50 Supplement), cooked to your liking,
served with a Bucket of Chips, Peppercorn Sauce & Crispy Onion Ring 1,3,6,7,9.*

Golden Crumbed Fillet of Plaice with Tartar Sauce 1,3,4,6,7,10

Baked Cajun Salmon in a Warm Butter Sauce 3,4,6,7

Sautéed Breast of Chicken in a Cajun Spice & Whiskey Cream Sauce 1,5,6,7

Vegetable Curry served with Naan Bread and Boiled Rice 1,6,9,10,12

Served with Chef's Selection of Fresh Vegetables & Potatoes

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Fresh Fruit Pavlova 3,7

Raspberry Ruffle Cheesecake 1,3,7

Iced Flaky Pastries 1,3,6,7

Warm Apple & Cinnamon Crumble & Custard 1,3,7

Oreo Gateaux 1,3,6,7

Selection of Ice-Cream in a Chocolate Wafer Basket 1,3,6,7

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Freshly Brewed Tea or Coffee

Please advise your Waiter/ess if you have any food allergies & we will endeavour to accommodate your requirements. Substances or Products causing allergies or intolerances as listed in Annex 11 of Regulation (EU) N1169/2011

*1.Cereals containing gluten, namely: wheat, rye, barley, oats and products thereof 2. Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans
7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide & sulphites 13.Lupin 14. Molluscs*