

SUNDAY LUNCH MENU

3 COURSES €45.00

STARTERS

St. Tola Goats Cheese Curd (M, N5)

Pickled Beetroot, Caramelized Pecan Nuts, Beetroot Glaze, Rocket Leaves

Slow Cooked Beef Brisket Bon Bons (G, E, MI)

Roast Red Pepper Mayo, Baby Leaf Salad

Lemon & Gin Cured Salmon (F, MU)

Fennel Apple & Cucumber Salsa, Radishes & Capers, Lemon & Honey Mustard Dill Sauce

Soup of the Day (MI, G)

Served with Fresh Baked Bread Rolls

MAIN COURSE

Roast Striploin of Angus Beef (G, MI)

Honey Roast Root Vegetables, Roast Potato, Yorkshire Pudding, Red Wine Jus

Roast Chicken Supreme (MI)

Honey Roast Root Vegetables, Roast Potato, Mushroom & Tarragon Jus

Pan seared Seabass Fillet (MI, F)

Julienne of Seasonal Vegetables, Roast Potato, Herb & Lemon Beurre Blanc

Mediterranean Vegetable & Ricotta Lasagne

Topped with Fresh Rocket, Basil Pesto & Parmesan Shavings

KIDS MENU

Chicken Goujons & Chips (G) / Sausage & Chips (G) / Burger & Chips (G)

Penne Pasta with a Rustic Tomato Sauce

DESSERTS

Baileys Chocolate Dome (MI, SB, E, G)

With Baileys Chocolate Sauce, Cookie Dough Ice Cream

Raspberry & Hazelnut Roulade (E, MI, N2)

Chantilly Cream, Fresh Berries, Raspberry Glaze

Lemon Pie Cheesecake (E, G, MI)

With Baby Eton Mess & Strawberries, Forest Fruits Puree

Warm Rustic Apple Pie (E, G, MI, N1)

With Crème Anglaise & Madagascar Vanilla Ice Cream