



Sample Sunday Lunch Menu

Starter

Homemade Soup of the Day
Selection of Fresh Baked Bread

Pan Seared Scallops
Sweet Potato Purée, Pineapple Salsa, Red Thai Curry Sauce

Oak Smoked Salmon
Baby Cress, Saffron Aioli, Beetroot and Fennel, Salad Caprese

Buffalo Mozzarella
Marinated Plum and Cherry Tomato, Rocket and Basil Pesto

Chicken Liver Parfait
Plum and Orange Jam, Toasted Brioche, Pommery Mayonnaise

Main Course

Oven Roast Choice Joint
Market Vegetables, Mash and Roast Potato, Rich Gravy

Prime Rib Eye Steak
Sauté Onions and Mushrooms, Gratin Potato, Red Wine Jus

Slow Braised Shank of Irish Lamb
Honey Roast Root Vegetables, Mash Potato, Lamb Jus

Wild Mushroom Risotto
Balsamic Reduction, Parmesan shavings, Rocket

Supreme of Chicken
Glazed Leeks, Red Onion Marmalade, Bacon Jus

Seared fillet of Seabass
Lemon Scented Sautee Potato, Glazed Asparagus, Citrus Beurre Blanc

Sides – €3.50

French Fries / Selection of Vegetables / Onions & Mushrooms / Roast or Mashed Potato

Dessert

Sticky Apple Pudding
Biscuit Crunch, Vanilla Ice Cream and Caramel Sauce

Glazed Lemon Tart
Whipped Cream, Raspberry Coulis

Warm Chocolate Tart
Cookie Ice Cream, Chocolate Sauce

Selection of Ice Cream

2 Course €25.00 / 3 Course €30.00

Freshly Brewed Tea & Coffee - €3.00 per person