



## Sample Sunday Lunch Menu

3-Course €25.00    2-Course €19.95

### Vegetable Soup

Infused with garden herbs

### Chicken and Mushroom Vol Au Vent

Diced chicken and mushroom served in a cream sauce, served in a puff pastry case

### Tian of Poached Salmon and Shrimp

Lightly bound in citrus Marie Rose with a mixed leaf salad

### Trio of Melon

With seasonal fruits and fresh coulis

### Caesar Salad

With Cos lettuce, Parmesan shavings, croutons and homemade Caesar dressing



### Roast Prime Irish Beef

With roast potato, red onion marmalade and rich pan gravy

### Herb Crusted Fillet of Cod

With a courjette and pepper ragout and a dill veloute

### Roast Breast of Turkey

With sage and onion stuffing and gravy

### Baked Supreme of Salmon

With asparagus, cherry tomato and dill cream sauce

### Medallions of Pork Fillet

On a bed of wholegrain mash and a whiskey café au lait

### Tagliatelle

In a creamy wild mushroom, semi-dried tomato and spinach cream



### Fresh Fruit Meringue

Served with strawberry coulis

### Selection of Ice-Creams and Sorbets

Served in a brandy snap basket

### Baileys Cheesecake

With chocolate sauce

### Warm Apple Crumble

With vanilla ice-cream



### Freshly Brewed Coffee or Tea

*All our pork, beef and lamb products are approved Irish produce*