



## Sunday Lunch Menu

### **Cream of Vegetable Soup**

### **Smoked Chicken and Wild Mushroom Vol au Vent**

*In a tarragon cream sauce*

### **King Prawn Cocktail**

*Comprising of pink grapefruit, avocado and Marie Rose*

### **Traditional Caesar Salad**

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

### **Honey Goat's Cheese, Gorgonzola Filo Basket**

*With fresh fruit and walnut dressing*

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### **Roast Sirloin of Irish Beef**

*With roast potato, red onion confit and rich pan gravy*

### **Braised Irish Lamb Shank**

*With champ potato and redcurrant sauce*

### **Honey Roast Half Duck**

*With braised red cabbage, sweet potato and port jus*

### **Baked Supreme of Salmon**

*With stir fried vegetables and chilli lime dressing*

### **Baked Fillet of Cod**

*With a butternut squash, asparagus and cherry tomato ragout, wild mushroom, chive beurre blanc*

### **Fresh Tagliatelle Pasta**

*With baby spinach, semi-dried tomatoes and a wild mushroom and Parmesan cream*

### **Selection of Fresh Vegetables and Potatoes**

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### **Baileys Cheesecake**

*With a crispy tuille*

### **Chocolate Fudge Cake**

*With vanilla ice cream*

### **Fresh Fruit Meringue**

*With mango sorbet*

### **Profiteroles**

*Filled with fresh cream served with caramel sauce*

### **Grand Marnier and Honeycomb Ice-cream Gateau**

*With Fruit Sauce*

*the* WINDMILL  
*Restaurant*



*Freshly Brewed Coffee or Tea*