

## Sunday Lunch Menu

### STARTER

**Baby Prawn Salad, Citrus Salsa, Mixed Leaves, Tanga Marie Rose Sauce & Lemon,  
Served With Wheaten Bread (1,3,4,5,7,9,10)**

**Chicken & Mushroom Vol Au Vent With Fresh Herb Pesto & Cherry Tomato (1,2,4,7,9,13,14)**

**Chilled Honey Dew Melon With Forest Berry Compote, Orange, Kiwi & Strawberry (1,2,4,7,9,14)**

**Vegetable Soup With Crusty Roll & Salted Butter (1,2,4,7)**

### MAIN COURSE

**Roast Stuffed Local Turkey & Honey Glazed Ham**

***Fresh Sage & Onion Stuffing, Oven Roasties, Pan Gravy, Cranberry Sauce (1,2,7,9,13,14)***

**Slow Roast Prime Rib Of Irish Beef**

***Yorkshire Pudding, Oven Roasties, Pan Jus, Horseradish Sauce (1,2,4,7,9,13,14)***

**Escalope Of Chicken**

***Champ Potatoes, Peppered Sauce & Crispy Onions (2,7,9,13,14)***

**Pan Seared Fillet Of Salmon**

***Sauté Green Beans, Sundried Tomato, Chive Butter Cream, Grilled Lemon (2,3,5,7,14)***

**Moroccan Chick Pea Tagine (Vegan/ Vegetarian)**

***Lightly Spiced Mediterranean Vegetable Ragù With Chickpeas & Fresh Coriander (2,9,13)***

**Selection Of Chefs Steamed Medley of Vegetables, Buttery Mash Potatoes, Oven Roasties (2,7)**

### DESSERT

**Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream (1,4,6,7,10,11,14)**

**Bailey Irish Cream Cheesecake (1,4,7,14)**

**Raspberry & White Chocolate Meringue Roulade (4,7,14)**

**Chocolate Delice With Fresh Cream & Rich Red Berry Puree (1,4,7,14)**

**THREE COURSES | €27**

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#### ALLERGEN INFORMATION

1 Wheat, 2 Celery, 3 Shellfish, 4 Eggs, 5 Fish, 6 Lupin, 7 Dairy, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxides.