

LUNCH MENU €37.50



Starters & Soup Option Choose 3

ARDSALLAGH GOATS CHEESE SALAD

Beetroot Spirals, Basil Pesto, Candied Walnuts (1,7,8,12)

ORIENTAL DUCK SPRING ROLLS

Hoi Sin Mayo, Organic Tossed Leaves, Toasted Pinenuts (1,3,4,6, 7, 8,11,12)

CAJUN CHICKEN SALAD

Tender pieces of Chicken marinated in Cajun spices served on a bed of Mixed leaves and a Cajun Dressing (3,7)

VIENNA WOODS HOT PASTRY CASE

A Symphony of Chicken & Bacon served with a Golden Pastry Case (1,7,10)

SAVOURY STUFFED MUSHROOM

Lamb & Chilli stuffing, Wholegrain Mustard, Beurre Blanc, Remoulade Sauce, Cucumber Crunch (7)

HOMEMADE SOUP

Leek & Potato, Cream of Vegetable or Cream of Mushroom (1,7,9)

Main Course Choose 3

SLOW ROASTED BEEF

Served with a Red Wine Jus (1,9,10,12)

ROAST STUFFED LEG OF LAMB

Served with Rosemary Jus (1,9,12)

TRADITIONAL ROAST TURKEY & HONEY BAKED HAM

Potato & Herb Stuffing and Homemade Gravy (1,9,10,12)

Seared Supreme of Chicken

Caramelised Apple & Wilds Mushroom Duxcel, Toasted Pinenuts, Tender Stem Broccoli, Parma Ham, Fresh Thyme, Wholegrain Mustard Sauce (1,8,10)

Torched Fillet of Atlantic Cod

Lemon & Dill Herb Crust, White Wine Velouté, Fresh Egg Tagliatelle, Garden Pesto, Confit Cherry Tomato (1,3,4,7)

ROASTED VEGETARIAN BELL PEPPERS

with Ratatouille and Glazed Mozzarella Cheese (1,7,12)

SAVOURY STUFFED PORK STEAK

Parsnip Crisps, Apple & Herb Stuffing, Wholegrain Mustard Sauce (1,7,12)

CHARGRILLED 10OZ IRISH ANGUS SIRLOIN STEAK (€6 SUPPLEMENT)

Choice of Garlic Butter or Pepper Sauce (7,12)

Desserts

Choose either Dessert Duo with 2 mini desserts or Choose Choice of 2 Full Desserts

CHEESECAKE (1,7) Choice of Lemon, Strawberry, Baileys

STRAWBERRY & LEMON CURD MILLE FEUILLE (1,3,7)

EXOTIC FRUIT MERINGUE (1,3,7)

BANOFFEE PIE (1,3,7)

HOME-MADE APPLE PIE & CREAM (1,3,7)

HOMEMADE PROFITEROLES FILLED WITH VANILLA CREAM AND SMOTHERED IN A CHOCOLATE GANACHE (1,3,7)

STRAWBERRY SHORT BREAD (1,3)

CHAMPAGNE SORBET & FRESH FRUIT JELLY (1,3)

SELECTION OF ICE CREAM (1,3) Choice of Vanilla, Strawberry, Chocolate & Mint

TEA & COFFEE



Allergens:

1. Cereals
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide
13. Lupin
14. Molluscs

**Vegetarian, Gluten Free and Special Diet options available on request.