

Lunch Menu  
€27.50 menu

Menu

Chicken & Mushroom Mille Feuille

Served in a puff pastry case (1,3,7,10)

Rosette of Ballycotton Smoked Salmon

With baby caper & red onion dressing (1,3,4,10,12)

Warm goats cheese tartlet

With pear & cinnamon chutney (1,3,7,10,12)

Trio of Ripe Melon

Fruit sorbet, berry coulis

Cream of Vegetable Soup

Herb Croutons (1,3,7,9,11,12)



Roast Sirloin of Irish Hereford Beef

On champ potato, with pan gravy & crisp onion rings (1,3,6,7,12)

Roast stuffed Turkey & Baked Limerick Ham

Sage & onion stuffing, cranberry jus (1,6,7,11,12)

Roast fillet of Pork with red cabbage & apple

With madeira cream (1,6,7,12)

Baked Fillet of Hake with herb crust

On champ potato & lemon cream (2,4,7,9,12,14)

Pan Fried Supreme of Chicken

With garden herb stuffing, chasseur Sauce (1,6,7,9,12)

Above served with market fresh Vegetables &

Creamed Potatoes



Christmas Pudding (1,11,3,7,8)

With brandy cremé anglaise

Apple & Berry Crumble (1,3,7)

With bourbon vanilla & cinnamon ice cream

Homemade Cheesecake of The Day (1,3,7,8)

Chantilly cream & fruit coulis

Strawberry & Ginger crème brulee (1,3,7,8)

With homemade biscotti biscuit

Fresh Strawberry Pavlova (3,7,12)

With dairy cream, fruit coulis & crème anglaise



Freshly brewed Coffee / Tea

*ALLERGENS: 1=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeriac, 10 =mustard, 11= sesame seeds, 12= sulphur dioxide (sulphites), 13= lupin, 14= molluscs*