

## *Sample Sunday Lunch Menu*

### *Seasonal Summer Salad*

*Crisp Mixed Leaves with Orange Segments,  
Strawberry Vinaigrette (9, 11)*

### *Chilled Duo of Melon*

*Strawberry Coulis*

### *Mini Fish & Vegetable Pie,*

*Rocket & a Lemon Wedge (1, 2, 3, 12)*

### *Julienne of Lamb*

*Light Mint Mayonnaise, Garden Leaves (2, 7, 9, 11)*

### *Fresh Cream of Leek and Potato Soup (2, 9, 12)*

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### *Roast Rib of Prime Irish Beef*

*Red Wine & Onion Jus (1, 2, 7)*

### *Oven Baked Supreme of Irish Chicken*

*Marinated with Rosemary & Garlic,*

*Served with a Potato Cake, Port Jus (1, 2, 7, 9, 12)*

### *Pan-Fried Medallions of Irish Pork*

*Brandy & Cracked Peppercorn Sauce (1, 2, 9, 12)*

### *Grilled Fillet of Local Salmon*

*Placed on Rocket & Spinach Leaves,*

*With a Citrus Salsa (3,9)*

### *Vegetarian Pancake*

*Filled with Spinach, Mushrooms & Cheese,*

*Served with Sauce Mornay (1, 2, 7, 12)*

### *Served with a Selection of Fresh Vegetables & Potatoes*

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### *Homemade Warm Apple Pie*

*Vanilla Ice-Cream & Whipped Cream (1, 2, 7)*

### *Homemade Classic Italian Tiramisu*

*Milk Chocolate Sauce (1, 2, 7)*

### *Homemade Crepe*

*Filled with Fresh Fruits, Maple Syrup & Cream (1, 2, 7)*

### *Selection of Irish Farmhouse Cheeses*

*Served with Water Biscuits & Crackers (1, 2)*

*Suggested Complement: Add a Glass of Ruby Port €4.50*

**Full Lunch €23.00 / 2 Course Lunch €18.00**

### *Freshly Brewed Tea or Coffee*

*Please inform your waiter if you have any dietary requirements*

### *Allergen Information*

*1 Wheat 2 Dairy 3 Fish 4 Peanuts 5 Crustaceans 6 Tree Nuts 7 Eggs  
8 Sulphites 9 Soya 10 Sesame 11 Mustard 12 Celery*