

Private Sit Down Lunch Menu

Choose 1 Starter, 2 Main Course and 1 Dessert to Complete Your Menu
3 Course €38.00, 2 Course €32.00, 1 Course €30.00

-STARTERS-

Homemade Soup of the Day
wholewheat brown bread

Classic Caesar Salad
bacon lardons, rustic croutons & anchovy cream dressing

Irish Oak Smoked Salmon
horseradish flavoured potato salad, basil oil

Buffalo Mozzarella, Red Onion, Plum Tomato Crostini
mesclun leaves

Chicken & Mushroom Vol au Vent
in a puff pastry case

-MAIN COURSES-

Roast Breast of Chicken
carmelised onions, champ potato, pepper sauce

Slow Roasted Top Rib of Beef
yorkshire pudding, red wine jus

Baked Fillets of Soft Herb Crusted Salmon
creamed spinach & nutmeg

Roast Loin of Pork
apple sauce

Honey Glazed Loin of Bacon
buttered cabbage, parsley sauce

Roast Crown of Turkey and Baked Limerick Ham
cranberry sauce

Baked Fillet of Fresh Hake
sautéed leek and cherry tomato, bearnaise sauce

-DESSERTS-

Apple Blackberry Pudding
vanilla ice cream

Chefs Trio of Desserts

Bailey's Cheesecake
coffee anglaise, fresh cream

Chocolate Brownie
roast pecan ice cream

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Freshly Brewed Coffee or Tea Included