

Mc Laughlin's Restaurant

Sunday 8th October 2023 To Start...

Homemade Vegetable Soup

Brown Soda Bread & Creamery Butter(1a, 7, 9, 12)

Hearty Atlantic Seafood Chowder

Symphony of Seafood, Diced Vegetables, White Wine & Spring Onion Velouté (1a,2,4,7,9,12,14)

Wedge of Golden Fried Brie

Mixed leaves & Cumberland Sauce (1a,4,7,10)

BBQ/Spicy Chicken Wings

House salad & sweet garlic dip(1a,5,7,11,12)

Classic Caesar Salad (1*a*,3,4,5,8,10)

Baby Gem Lettuce, Crispy Bacon, Aged Parmesan, Herb Croutons & Caesar Dressing

To Follow...

Traditional Roast Turkey & Limerick Baked Ham

Onion & Herb Stuffing, Cranberry Jus (1a,9,11,12)

Roast Prime Sirloin of Irish Beef

Yorkshire Pudding, Red Wine Jus (1a,3,7,11,12)

Baked Fillet of Salmon

White Wine Sauce (4,7,8,9)

Roast Crown of Chicken

Peppercorn Sauce (4,7)

Spinach and Ricotta Tortellini

Parmesan Cheese Basil Oil (1a,7,12)

All of the above are served with a selection of seasonal market vegetables.

Please inform your server if you have any food allergies or special dietary restrictions.



To Finish...

Warm Apple Crumble (1a,3,7)
Vanilla Custard & Fresh Cream

Sticky Toffee Pudding (1a,3,7) Vanilla Ice-cream, Toffee Sauce

Selection of Homemade Ice Cream
Crushed Meringue, Caramel Sauce & Mixed Berries (3,7,8,12)

Malteser Cheesecake (1a,3,7,8) Served with Chocolate Ice Cream

Pavlova (1a,3,7,12) Mixed Berries & Pina Colada Sorbet

Freshly Brewed Bewley's Tea / Coffee

Allergen Index

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites 13. Lupin 14. Molluscs

"Although all due care is taken during meal preparation, Cross contamination risks are possible