



SUNDAY LUNCH MENU

STARTERS

Cream of Roast Vegetable Soup

Brown Soda Bread (7, 9)

Chicken & Mushroom Puff Pastry Vol-au-Vent

Tarragon Cream (5, 6 Wheat, 7, 9, 11)

Deep Fried Wedges of Brie

*Chorizo Sausage, Mixed Leaves, Raspberry
Dressing (6 Wheat, 7, 9, 11)*

Assiette of Melon

Parma Ham, Fresh Berries & Fruit Coulis (9)

Wild Atlantic Way Seafood Chowder

(1, 2, 3, 6 Wheat, 7, 9)

MAIN COURSES

Roast Sirloin of Irish Beef

*Caramelised Button Onion Gravy, Yorkshire
pudding (6 Wheat, 7, 8, 9, 11)*

Baked Fillet of Salmon

*Wrapped in Parma Ham, Pea & Smoked Salmon
Risotto, Caper Cream (2, 3, 7, 9)*

Roast Stuffed Turkey & Ham

*Cranberry Compote, Roast Gravy
(6 Wheat, 7, 9, 11)*

Beer Battered Fillet of Haddock

*Home cut Fries, Tartare Sauce, Pea Puree,
Mini Salad (3, 6 Wheat, 7, 8, 9, 11)*

Penne Pasta

*Tomato Ragout, Black Olives & Parmesan Cheese
(6 Wheat, 7, 9)*

All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)





DESSERTS

Chocolate Creme Brulée

With Honeycomb Ice Cream
(7, 8, 11)

Warm Apple & Cinnamon Crumble

Vanilla Custard, Vanilla Ice Cream
(6 Wheat, 7, 8, 11)

Blueberry Cobbler

Vanilla Anglaise, Salted Caramel Ice Cream
(6 Wheat, 7, 11)

2 Course Lunch Menu served with Tea or Coffee, €38.00

3 Course Lunch Menu, served with Tea or Coffee, €42.50



Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish

3-Fish

4-Peanuts

5-Nuts

6-Wheat

7-Milk

8-Soya

9-Sulphur

10-Sesame

11-Egg

12-Celery

13-Mustard

14-Lupins

All our meat and fish are from locally sourced suppliers where season and conditions allow.