



SAMPLE SUNDAY LUNCH MENU

STARTERS

Cream Soup of the Day

Pressed Duck Terrine, Toasted Brioche Spiced, Fig Chutney, Balsamic Cream

Rocket & Plum Tomato Salad with Mozzarella Cheese, Parma Ham & Pesto

Beetroot Cured Salmon, Citrus Fruits & Watercress, Celeriac Slaw

Wild Atlantic Way Seafood Chowder, Brown Soda Bread

Assiette of Melon with Fresh Berries & Fruit Coulis

MAIN COURSES

Roast Leg of Kerry Spring Lamb, Apricot & Pine Stuffing, Mint Jus

Roast Sirloin of Red Hereford Beef, Yorkshire Pudding, Baby Onion Gravy

Herb Crusted Cod, Warm Potato & Mediterranean Salad, Tapenade, Citrus Dressing

Baked Salmon Wellington with Spinach & Horseradish, Citrus Hollandaise

Pumpkin Ravioli with Asparagus & White Truffle Oil

All dishes are served with a selection of Market Vegetables & Potatoes

DESSERTS

Warm Rhubarb Crumble, Vanilla Custard

The Rose Hotel Ice Cream Sundae

Fresh Fruit Meringue Nest with Raspberry Sorbet & Fresh Cream

Vanilla Crème Brule, Caramelised Banana, Chocolate Ice Cream

2 Course Lunch Menu served with Tea or Coffee, €31.00

3 Course Lunch Menu, served with Tea or Coffee, €35.00