



# SUNDAY LUNCH MENU

## STARTERS

### Garlic Mushrooms

Breaded Garlic Mushrooms, dressed house salad, Garlic Aioli (1(a),3,7,10,12,13)

### Chicken Vol-Au-Vent

Chicken, Bacon and Mushroom in a Puff Pastry Case, Garlic Cream Sauce , dressed Salad Leaves (1(a),3,7,8,10,12,13)

### Soup of the Day

### Chicken Caesar Salad

Baby Gem, House Dressing, Bacon, Sourdough Croutons (1(a),3,10,12,13)

### Tomato & Basil Bruschetta

Plum Tomatoes on Ciabatta with Basil & Mozzarella (1(a),3,7,8,10,12,13)

## MAIN COURSES

### Roast Striploin of Irish Hereford Beef

Served with Creamy Mash, Steamed Seasonal Vegetables ,Yorkshire Pudding, Roast Gravy (1(a),3,7,9,10,12,13)

### 'Feckin' Chicken

Pan seared Chicken Supreme, Mushroom and Smoked Bacon Cream Sauce  
Creamy Mash, Steamed Seasonal Vegetables (7,10,12)

### Penne Arribiatta

Spicy Tomato & Herb Sauce with Parmesan (1(a),3,9,12,13)

### Baked Darn of Atlantic Salmon

Clogherhead Salmon, Creamy Mash, Steamed Seasonal Vegetables, Dill and Lemon Cream Sauce (3,7,9,10)

### Chicken and Chorizo Pasta

Spanish Chorizo Sausage, Chicken, Penne Pasta in a garlic cream sauce  
Wilted Baby Spinach, Parmesan Cheese (1(a),3,7,12,13)

## DESSERTS

### Sticky Toffee Pudding, Vanilla Ice Cream

(1(a),3,7(b),8,12,13)

### Chocolate Brownie, Ice Cream

(1(a),3,7(a ,b),8,12,13)

### Lemon Tartlet with Vanilla Ice Cream

(1(a),3,7,8)

### Butter Apple Pie with Custard

(1(a),3,7,12)

### Freshly Brewed Tea or Coffee

**Two Courses with Tea or Coffee €30.00**  
**Three Courses with Tea or Coffee €35.00**

All Beef and Meat products featured on our menus are Irish of Origin and Fully Traceable

#### ALLERGENS

- 1 Gluten • 2 Shellfish • 3 Eggs • 4 Peanuts • 5 Soya Bean
- 6 Dairy • 7 Nuts • 8 Celery • 9 Mustard • 10 Sesame Seeds
- 11 Sulphur Dioxide • 12 Lupin • 13 Mollusks • 14 Fish