

Lunch Menu

€29.50

Appetizers

Homemade Oat Crumbed Fishcakes served with a Sweet Chilli & Lime Dip

Chicken & Mushroom Vol au Vent with a White Wine, Shallot & Tarragon Cream

Atlantic Seafood Cocktail laced in Marie Rose Sauce

Homemade Soup of the Day

Warm Goats Cheese & Red Onion Crostini served with Lettuce & Basil Oil

Chilled Fantail of Melon with a Melody of Fresh Fruits, Raspberry Sorbet & Mango Coulis

Duck Liver Pâté served with a Cumberland Sauce & Melba Toast

Donegal Bay Seafood Chowder

Our Suppliers:

SEAFOOD

Albatross Seafoods • Starcrest Seafoods

LAMB, PORK & SAUSAGES

Walsh Butchers

HEREFORD BEEF

Pallas Foods

VEGETABLES

McGinty's Fresh Fruit

Entrées

Supreme of Chicken filled with a Sundried Tomato & Herb Stuffing, wrapped in Prosciutto Ham

Steamed Fillet of Hake with a Leek & Bacon Crust, Melted Parmesan, White Wine & Prawn Cream

Traditional Roast Turkey Crown & Sugar Baked Ham, Cranberry & Port Relish
Grilled Darne of Cajun Salmon with a Toasted Sesame Crust, Prawn & Caper Butter

Slow Braised Lamb Rump on a Bed of Wholegrain Mustard & Garlic Mash, Red Wine & Shallot Jus

Roast Striploin from Aged Irish Hereford Beef with a Brandy & Peppercorn Cream

Vegetable Pasta Bake with a Herb & Melted Parmesan Crust

Each Dish is individually served with Selection of Vegetables & Potatoes

Desserts

Homemade Apple Pie served with Fresh Dairy Cream

Sticky Toffee Pudding served with Toffee Sauce

Cheesecake of the Day

Garden Fresh Rhubarb, Wild Berry & Ginger Crumble with Custard

Fresh Fruit Pavlova

Homemade Pecan & Caramel Brownie with Honeycomb Ice Cream



Freshly Brewed Colombian Coffee, Loose Leaf Tea or Herbal Teas