

SUNDAY LUNCH

SERVED 12PM - 3PM SUNDAYS

THREE COURSES + TEA/COFFEE - €32.95 PER PERSON

STARTERS

HOMEMADE VEGETABLE SOUP    Option Available

With a freshly baked bread roll (G1, MK, CY S)

CREAMY CHICKEN & MUSHROOM VOL AU VENT  Option Available

Served with mixed salad leaves (G1, MK, MD)

FRESH CHICKEN CEASER SALAD

Mixed with bacon, croutons, parmesan & Ceasar dressing (G1&2, MK, E, MD)

CRISPY GARLIC MUSHROOMS 

Served with garlic mayo & mixed leaves (G1, MK, E, MD)

MAINS

TRADITIONAL TURKEY & HAM

With a sage & onion stuffing (G1, MK, S)

GRILLED CHICKEN ESCALOPE

Drizzled in pepper sauce (G1, MK, S)

OVEN BAKED SALMON 

Served with lemon & cream sauce (MK, F)

SLOW COOKED PRIME IRISH BEEF

Served with a yorkshire pudding & gravy (G1, MK, S)

All of the above are served with creamed potatoes (MK), roast potatoes and vegetables

VEGETARIAN ENCHILADAS 

Topped with cheese, served with mixed salad leaves & chips (G1, MK, MD)

Vegan option available on request

DESSERTS

CHEFS ASSIETTE OF DESSERTS

TEA & COFFEE

DIETARY INFORMATION

Allergens- G: Cereal containing Gluten (1: Wheat, 2: Barley, 3: Rye, 4: Oats), C: Crustaceans, E: Eggs, F: Fish, P: Peanuts, S: Soybeans, MK: Milk, N: Nuts, CY: Celery, MD: Mustard, SE: Sesame, SS: Sulphates, L: Lupin, M: Molluscs.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN