

## *Lunch Menu 2024*

### **Starter**

**Soup of the Moment (9, 14)**

**Chicken Caesar Salad**, Baby Gem, Croutons, Smoked Bacon, Boiled Egg **1 (Wheat), 7, 14)**

**Irish Goats Cheese & Roast Vegetable Quiche,**

Shredded Beetroot, Watercress, Basil Oil **1 (Wheat), 4, 7, 14**

### **Main Course**

**Slow Roasted Short Rib of Irish Beef**, Fondant Carrots, Roast Potato, Red Wine Jus **(4, 14)**

**Supreme of Chicken**, Wild Mushrooms, Kale, Roast Potato, Roast Chicken Gravy **(4, 14)**

**Steamed Fillet of Hake**, Buttered Scallions, Roast Potato, White Wine Cream Sauce **(4, 8, 14)**

**Chefs Vegetarian/Vegan Option**

*All main courses are accompanied with Seasonal Vegetables & Baby Boiled Potatoes*

### **Dessert**

**Strawberry Meringue**, Chantilly Cream, Strawberry Coulis **(4, 7, 14)**

**Warm Apple & Berry Crumble** with Vanilla Ice cream **1 (Wheat), 4,14)**

**Selection of Artisan Ice-Creams**, Cookie Crumb and Fruit Coulis **1 (Wheat) 4, 14)**

### **Freshly Brewed Tea or Coffee**

**€41.95 pp**

#### *Allergens*

**1 Cereals containing Gluten (specified) 2 Peanuts 3 Tree nuts (specified) 4 Milk 5 Crustacean's 6 Molluscs 7 Eggs 8 Fish 9 Celery 10 Lupin 11 Mustard 12 Sesame Seeds 13 Soya 14 Sulphur Dioxide**

*Please note that our food is prepared in an environment which is not 100% allergen free*