



# Sunday Lunch Menu



## Starters

- Chefs soup of the day
- chicken, wild mushrooms and bacon wrapped terrine with a tomato, fruit chutney and toasted Bread
- Creamy Garlic and cheese topped mushroom hot pot with dipping bread
- Deep fried breaded brie served with a fresh salad and cranberry sauce
- Prawn cocktail with Marie Rose sauce (2.95€)

## Main Course

- Breast of chicken roast
- Pork loin with crackling and apple sauce
- Slow Roasted ribeye beef
- Oven Baked Salmon with lemon butter sauce (3.50€ supplement)
- Slow Cooked leg of lamb (2.80 supplement)
- Vegetable stir fry with sweet chili and soy sauce (noodles or basmati rice)

ALL SERVED WITH: Mash potatoes, Roast potatoes, Roasted vegetables and Yorkshire Pudding

## Home Made Desserts

- Vanilla ice cream with jelly
- Apple crumble with custard
- Cheesecake of the day

ONE COURSE : 14.95€

TWO COURSE : 16.95€

THREE COURSE : 19.95€

**Kids Roast With A scoop of ice cream included €9.95  
(Under 12 Only)**