

SUNDAY MENU

2 course with Tea/Coffee €17.953 course with Tea/Coffee €19.95

Soup/Appetizer

Fresh home-made soup of the day Served with home baked brown

Traditional Smoked salmon Smoked salmon salad served with homemade brown bread

Fan of melon Fan of Galia melon, seasonal berries, raspberry sauce

Seafood vol-au-vont Vol-au-vont topped with a selection of fresh seafood in a white wine sauce

Chicken liver pate Homemade chicken liver pate, apple and tomato chutney, Melba toast

Oriental Prawns in Filo Pastry Golden fried prawns in filo pastry, sweet chilli dressing

Garlic Mushrooms Golden fried breaded mushrooms, garlic mayonnaise, baby leaf salad

Main Course

Roast sirloin of beef Roast sirloin of Hereford beef, roast gravy, horseradish sauce

½ Roast stuffed chicken and ham ½ roast chicken, baked ham, sage and onion stuffing, roast gravy, cranberry relish

> Fish of the day Please ask server for details

> Roast of the day Please ask server for details

Breast of Chicken & vegetable curry Indian style chicken & vegetable curry served with boiled rice and chips

Grilled 100z sirloin steak (€4.50 supplement)
Served with sautéed mushrooms & onions, peppered sauce, chips or potatoes

Spinach and ricotta ravioli Spinach and ricotta ravioli, basil pesto, parmesan cream

Moroccan style chickpea and vegetable casserole Mixed vegetable and chickpea, in a lightly spiced Moroccan style sauce

Crispy prawns (€2.50 supplement)
Prawns in a light crispy batter, sweet chili jam mayonnaise, baby leaf salad

Kids Menu

Sausage, bacon or eggs served with chips or potatoes €4.95

Chicken goujons and chips or potatoes €6.50

Indian style Chicken curry on a bed of boiled rice €5.95

Homemade burger with chips or potatoes €5.95

Fish of the day with chips or potatoes €6.00

Roast of the day served with chips or potatoes €5.95

Plate of chips €2.50

Desserts

Raspberry meringue roulade, raspberry sauce, fresh cream

Apple pie, warm custard, seasonal berries, fresh cream

White chocolate and raspberry cheesecake, seasonal berries, fresh cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream