

# Sample Sunday Lunch Menu

OUR TEAM ARE DEDICATED TO USING  
LOCAL SEASONAL PRODUCE  
THEREFORE OUR SUNDAY LUNCH  
OFFERING VARIES SLIGHTLY FROM  
WEEK TO WEEK

## Starters

**HOMEMADE SOUP OF THE DAY**  
*served with freshly baked bread*

**CHICKEN & MUSHROOM BOUCHEÉ**  
*served with a creamy white wine sauce*

**WEST CORK BLACK PUDDING APPLE COMPOTE &  
CARRIGALINE CHEESE TART**

**CLASSIC CAESAR SALAD**  
*crisp baby gem leaves, creamy caesar dressing, bacon,  
parmesan & rustic croutons*

## Mains

**ROAST SIRLOIN OF BEEF**  
*creamed potato, yorkshire pudding, red wine jus*

**BAKED SALMON FILLET**  
*creamed potato, dill cream sauce*

**OVEN ROASTED SUPREME OF CHICKEN**  
*creamed potato, red wine jus*

**SPINACH & RICOTTA RAVIOLI**  
*tomato sauce, rocket leaves, parmesan*

## Desserts

**CHOCOLATE ALMOND COCONUT MOUSSE, RASPBERRY SORBET, RASPBERRIES**

**SELECTION OF ICE CREAM**

**INDIVIDUAL CHEESECAKE OF THE DAY**

**APPLE & BERRY CRUMBLE TART**  
*sauce anglaise, vanilla bean ice cream*

### ALLERGEN INDEX:

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYBEAN (AND PRODUCTS OF)
7. MILK (DAIRY)

### 8. NUTS

9. CELERY (CELERIAC)
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES
13. LUPINS
14. MOLLUSCS