



Sample Sunday Lunch Menu

Spicy Chicken Caesar Salad 1,3,6,7,8,10

Deep Fried Garlic Mushrooms with a Garlic Dip & Salad Leaves 1,3,6,7,8

Salmon & Potato Cakes served with Tossed Leaves & Brandy Mayonnaise 1,3, 4, 6, 7, 8, 10

Pearls of Melon with Fruit Coulis & Strawberries

Egg & Shrimp Salad Harlequin 1,2, 3, 6

Cream of Homemade Vegetable Soup Served with a Freshly Baked Roll 1,5,6,7,8,9
~ ~ ~

Prime Roast Sirloin of Irish Beef served with a Yorkshire Pudding 1,3,6,7,9

Roast Stuffed Breast of Turkey & Baked Irish Ham 1,6,7,8,9

Sugar Pit Loin of Pork served with a Apple Sauce 6,9,12

Baked Cajun Salmon with a Warm Butter Sauce 1,3,4,6,7,8

Roast Leg of Irish Lamb with a Fresh Herb Stuffing 1,6,7,8,9

Sautéed Breast of Chicken in a Sweet Sherry Cream Sauce 1,6,7,9

Golden Crumbed Fillet of Plaice with Tartar Sauce 1,3,4,6,7

Goats Cheese & Beetroot Tartlet 13,6,7, 8

*Grilled 8oz Minute Steak (€4.50 Supplement) Cooked to Your Liking & Served with Peppercorn
Sauce 1,6,7,9*

All of the above Served with Chef's Selection of Fresh Vegetables & Potatoes
~ ~

Carrickdale Pavlova topped with Fresh Fruit & Cream 3,6,7, 8

Lemon Cheesecake Served with Fresh Cream & Fruit Coulis 1,3,5, 6, 7, 8

Warm Pear & Cinnamon Sponge served with Custard 1,3,6,7, 8

Chocolate Eclairs 1,3,5,6,7,8

Selection of Ice Cream 1,3,5,6,7,8

Blackforest Gateau 1,3,5, 6, 7, 8
~ ~

Freshly Brewed Tea or Coffee

Half Portions available for Senior Citizens and Children under the age of 12

Please advise your Waiter/ess if you have any food allergies & we will endeavour to accommodate your requirements

Substances or Products causing allergies or intolerances as listed in Annex 11 of Regulation (EU) Ni1169/2011

**1.Cereals containing gluten, namely: wheat, rye, barley, oats and products thereof 2.Crustaceans 3.Eggs 4.Fish
5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites 13.Lupin
14. Molluscs**