

# Carrickdale Hotel & Spa

## *Carrick Restaurant Sample Lunch Menu*

*Two Course with Tea/Coffee - €26.00 per person*

*Three Course with Tea/Coffee - €32.00 per person*

*Penne Pasta in a Smokey Bacon & Mushroom Sauce 1,3,6,7*

*Chilled Pearls of Melon with a Fruit Coulis*

*Cream of Vegetable Soup Served with a Crusty Roll 1,6,7,9.*

*Cajun Chicken Caesar Salad 1,3,6,7,10,12*

*Smoked Salmon & Shrimp Salad with a Brandy Mayonnaise 2,3,5,6,1,0*

*Spicey Cod Goujons with a Chilli & Mayo Sauce 1,3,4,6,7*

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*Prime Roast Sirloin of Irish Beef with Peppercorn Sauce 1,6,7,9*

*Roast Leg of Lamb with Herb Stuffing 1,6,7,9*

*Roast Stuffed Breast of Turkey & Baked Irish Ham*

*served with Cranberry Sauce 1,6,7,9.*

*Grilled 12oz Minute Steak (€4.50 Supplement), cooked to your liking,*

*served with Peppercorn Sauce & A Crispy Onion Ring 1,3,6,7,9.*

*Golden Crumbed Fillet of Plaice with Tartar Sauce 1,3,4,6,7,10*

*Penne Pasta & Roasted Vegetables in a Creamy Tomato Sauce 1,3,6,7*

*Grilled Darn of Salmon with a Prawn, Leek & Shrimp Sauce 1,4,6,7,8*

*Sautéed Breast of Chicken with Sandeman Sauce 1,6,7*

*Served with Chef's Selection of Fresh Vegetables & Potatoes*

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*Carrickdale Signature Homemade Pavlova 3,7*

*Malteser Cheesecake 1,3,7*

*Warm Oreo Sponge with Chocolate Sauce & Ice Cream 1,3,7*

*Strawberry & White Chocolate Gateau 1,3,7*

*Banoffee Tartlet 1,3,7*

*Selection of Ice Creams Served in a Chocolate Wafer Basket 1,3,6,7*

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*Freshly Brewed Tea or Coffee*

*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 II of Regulation (EU) No 1169/2011*

**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 & sulphites 13.Lupin 14. Molluscs**