

Carrick Restaurant

SAMPLE LUNCH MENU

TWO COURSE + T&C
€30pp

THREE COURSE + T&C
€36pp

STARTERS

- Grilled Goats Cheese with Beetroot & Walnut Salad (6,7,8a,10,11)
- Cream of Fresh Vegetable Soup served with a Crusty Roll (1a,7,9)
- Parisienne of Melon Garnished with Fresh Fruit Coulis (12)
- Spiced Chicken Caesar Salad (1a,3,6,7)
- Smoked Salmon and Shrimp Salad in a Tomato Bourbon Mayonnaise (3,4,6)
- Crispy Shredded Chicken in a Sweet Chilli Mayonnaise (1a,3,6,7)
- Penne Pasta Smoked Bacon & Mushroom Sauce (1a,6,7)

MAIN COURSE

- Prime Roast Sirloin of Irish Beef served with Roast Gravy or Peppered Sauce (1a,1b,1c,7,6,9)
 - Roast Stuffed Breast of Turkey & Baked Irish Ham (1a,6,7)
 - Baked Darné of Salmon with a Shrimp & Leek Cream Sauce (2,4,7)
 - Roast Stuffed Leg of Lamb with a Fresh Herb Stuffing (1a,6,7)
 - Grilled Fillet of Seabass with a Nut Brown Butter (4,7)
 - Grilled 12oz Minute Steak (€4.50 Supplement), cooked to your liking - served with Peppercorn Sauce & a Crispy Onion Ring (1,3,5,6,7,9)
 - Rigatoni with a Sautéed Mushroom & Spinach Cream Sauce (1a,5,6,7,9,11)
 - Sautéed Chicken Wrapped in Parma Ham served in a Mushroom Sauce (1,6,7)
- Served with Chef's Selection of Fresh Vegetables & Potatoes (6,7)

DESSERT

- Salted Caramel & White Chocolate Meringue Roulade (3,7)
- Pistachio & Strawberry Cheesecake (1a,3,6,7,8g)
- Warm Apple Cinnamon & Walnut Sponge served with Custard (1a,3,6,7,8a)
- Biscoff Mousse (7)
- Pear & Marshmallow Gateau (1a,3,6,7)
- Coconut Flan (3,7,8c)

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

1. Cereals containing gluten, namely: 1a-Wheat, 1b-Barley, 1c-Rye, 1d-Oats
2. Crustaceans.
3. Eggs.
4. Fish.
5. Peanuts.
6. Soybeans.
7. Milk.
8. Nuts, namely: 8a-Walnuts, 8b-Pinenuts, 8c-Coconut, 8d-Hazelnuts, 8e-Chopped Nuts, 8f-Almonds, 8g-Pistachio, 8h-Cashew
9. Celery.
10. Mustard.
11. Sesame Seeds.
12. Sulphur dioxide and sulphites.
13. Lupin.
14. Molluscs. eg Mussels, Oysters, Squid, Snails