

## Sample Sunday Lunch Menu

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Traditional Caesar Salad with Chorizo and Grana Padano  
Tart of Boilie Goats Cheese, Peperonata, Mesculin Leaves, Pesto and Balsamic Syrup  
Baked Crab Meat Tart, Moonshine Emmental, Lemon Beurre Blanc, Rocket Leaves

Duo of Galia and Cantaloupe Melon served with Coulis and Peach Sorbet

Cream of Celeriac and Potato Soup

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Roast Sirloin of Beef, Horseradish Cream, Red Burgundy Sauce

Roast Leg of Lamb, Thyme and Garlic Scented Jus

Grilled Pork Chop, Apple Puree, Mustard Cream

Fillet of Salmon Baked, Chive Beurre Blanc

Tortellini of Forest Mushroom, with Mushroom Doxielle and Grana Pandano Sauce

Seared Fillet of Chicken, Creamed Madeira and Mushroom Cream

Selection of Market Fresh Vegetables and Potatoes

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Warm Bread and Butter Pudding, Custard Sauce

Sherry Trifle, Summer Berry Compote

Chocolate Cake, Rich Chocolate Sauce, Ice Cream

Seasonal Fresh Fruit Salad, Forest Fruit Sorbet

Selection of Homemade Ice Cream, Pineapple Salsa, Ginger Syrup

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Freshly Ground Filtered Coffee/Tea

**Adults Luncheon €29.50**

**Children's Lunch (Half Portion of Main Course) €17.50**