

# Welcome to Harvey's Point Carvery Lunch

Dear Guest,

We are pleased to offer you our  
*Sunday Carvery Lunch Menu*  
served in the Grand Ballroom  
Every Sunday

## How does it work?

Once we have seated you, we will serve you  
Soup to your table

After your soup course you will be shown to our  
Food Hall where you can chose from our large  
selection of hot and cold starters  
from the Starter Banquet

Once you have finished your starters you can  
make your way to our Carving Station where our  
chefs will assist you with your main course choice  
(Leave some room for dessert)

After your main course you will return to our  
Food Hall and enjoy a delicious array of desserts  
from our Dessert Banquet

5-Course Lunch €35

For sure, WE wish YOU a...

... *Bon Appétit*

## The Soup

Hot, Hearty, Heavenly Soup

## The Starters Banquet

Tomato and Mozzarella, Prawn Cocktail, Tandoori Three Bean Salad, Lettuce with Honey & Mustard Dressing, Pasta Salad, Chilli Beef and Noodles, Potato Salad, Orange & Carrot and Walnut Salad, Egg Mayonnaise, Cold Meat Platter, Fruit Platter, Garlic Bread, Bruschetta, Smoked Salmon with Saffron Mayo, Donegal Bay Mussels

## The Main Courses

Farmhouse Roasted Turkey & Ham

--- or ---

Roasted Loin of Hereford Beef

--- or ---

Roasted Leg of Donegal Lamb

--- or ---

Oven Baked Fish of the Day

Main courses are served with  
Farmyard Vegetables & Potatoes of the Day

## The Desserts Banquet

Selection of Ice Cream, Fresh Fruit Salad, Freshly made Crêpes, Apple Crumble, Sherry Trifle, Chocolate Cake, Tiramisu, Jelly, Cheesecake of the Day, Carrot Cake, Crème Brûlée, Crumble of the Day, Almond Cake, Dacquoise, Custard, Lemon Tart, White Chocolate Mousse, Brownies, Chef's Selection & Chocolate Fountain

## Coffee and Tea

Java Republic Filter Coffee,  
Decaffeinated Coffee or Black Tea