

SUNDAY LUNCH MENU

Chef's Homemade Vegetable Soup
Served with a Crusty Roll

TO START

Creamy Chicken and Mushroom Vol-au-Vent (1)(2)(9)(10)(11)(20)
Chicken & Mushroom cooked in White Wine Sauce

Classic Prawn Cocktail (1)(2)(3)(9)(11)(20)
With Marie Rose Sauce & Wheaten Bread

Seafood Chowder (2)(5)(9)(10)(20)
The best Donegal Bay has to offer, served with Homemade Brown Bread

Egg Mayonnaise (V) (1)(9)(11)
Free Range Eggs served on a bed of Crisp Greens

Irish Brie Cheese (V) (1)(2)(9)(11)(14)(20)
Warm Crumbed Brie, Cranberry, Sourdough Bread, Pear & Walnut Salad

MAIN COURSE

Roast Irish Beef (2)(9)(10)(20)
Prime Irish Roast Beef, served on a bed of Mash Potatoes, Seasonal Vegetable, & Roast Gravy

Turkey and Ham (2)(9)(10)(11)(20)
Roast Farmhouse Turkey & Donegal Gammon served with Cranberry Jus

Roast Leg of Irish Lamb (2)(9)(10)
On a Bed of Potatoes, Seasonal Vegetables, Roast Gravy & Mint sauce

Wild Atlantic Way Salmon (2)(5)(9)
Oven Baked Fillet of Salmon, Drizzled with a Beurre Blanc Sauce

Pesto & Pine Nut Linguine (V) (1)(2)(9)(11)(20)(26)
Linguine Pasta, Basil Pesto, Pine Nuts, Aged Parmesan, Cherry Tomatoes, Crisp Salad

DESSERTS

Chefs Plated Assiette of Desserts (1)(2)(9)(12)(13)(14)(20)(23)

Eton Mess (1)(2)(9)
Homemade Italian meringue crushed in a vanilla cream with mix berries.

Traditional Sherry Trifle (2)(9)(20)
Poached Fruit, Sherry Soaked Sponge topped with Custard and Cream

Apple Crumble (1)(2)(9)(20)(23)
Warm Apple Crumble served with Home-made Custard and Vanilla Ice-Cream

Selection of Ice Cream (1)(2)(12)(20)

Allergens

① = Eggs	⑧ = Soybeans	⑮ = Cashew Nuts	⑳ = Barley
② = Milk	⑨ = Sulphites (SO2)	⑯ = Brazil Nuts	㉑ = Oats
③ = Crustacean	⑩ = Celery	⑰ = Pistachio Nuts	㉒ = Lupin
④ = Molluscs	⑪ = Mustard	⑱ = Pecan Nuts	㉓ = Chestnut
⑤ = Fish	⑫ = Almonds	㉒ = Macadamia Nuts	㉔ = Pine Nuts
⑥ = Peanuts	⑬ = Hazelnuts	㉓ = Wheat	
⑦ = Sesame Seeds	⑭ = Walnuts	㉔ = Rye	

All our Meat is of Irish Origin and we source our ingredients from Local Suppliers

€ 32.00

(V) Vegetarian