

Sunday Lunch Menu

How does it work?

Once you are seated, we will serve soup to your table.

After your soup course, you will be escorted to our food hall, where you can select from our extensive range 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

The Soup

Hot, hearty, heavenly Soup

The Starter 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 Course

Farmhouse Roasted Turkey & Ham, Roasted Loin of Hereford Beef, Roasted Leg of Donegal Lamb, Oven Baked Fish of the Day.

Main Courses are served with Vegetables & Potatoes

The Dessert Banquet

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

5-Course Lunch €45.00 Price is subject to change