

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 €43.00

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