

# Sample Lunch Menu

Chef's Homemade Pate, Roasted Red Onion & Port Relish,  
& Toasted Bread Crisps

Brie wrapped in a Springroll Pastry,  
With Mango Syrup, Red Pepper Coulis & Seasonal Dressed Leaves

Cream of Homemade Vegetable Soup,  
Served with Brown Treacle Soda Bread

Kilmore Quay Seafood Bake,  
Gratinated with Wexford Cheddar & a Parsley Crumble

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Slow Cooked Top Rib of Irish Beef,  
Served with Thyme Scented Creamed Potato & a Roast Gravy Jus

Pan-Roasted Supreme of Chicken,  
Stuffed with Basil, Mozzarella & Sun Blushed Tomatoes  
Served with a Light Tomato Cream Sauce

Baked Fillet of Salmon,  
With Sauté Greens and a Oak Smoked Salmon & Dill Velouté

Pasta with Roasted Mediterranean Vegetables, Mushrooms & Spinach,  
Served with a Light Fresh Herb & Garlic Dressing

***Served with a selection of Fresh Market Vegetables & Potatoes***

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Warm Apple Pie,  
Served with Orange Scented Custard

Date & Muscovado Pudding,  
Served with a Salted Caramel Sauce & Vanilla Ice-Cream

Fruit Pavlova,  
Served with Crème Chantilly, Chocolate Shavings & a Forest Fruit Coulis

Selection of Ice Cream Served in a Chocolate Wafer Basket,  
With a duo of Coulis

&

Freshly Brewed Tea or Coffee

3 Course Menu-€28.00pp

2 Course Menu- Starter/Main Course- €23.50pp