



## **Celebration Lunch Menu**

### **Today's Freshly Made Soup**

Served with Warm Bread Rolls

*(May Contain: Gluten, Dairy, Celery, please ask your server. Bread Roll: Gluten, (Wheat))*

### **Baby Spinach Salad**

Poached Pears, Hard Boiled Egg, Clonakilty Black Pudding, Hot Bacon Dressing

*(Contains: Dairy, Eggs Celery, Mustard, Sulphites)*

### **Chicken and Mushroom Vol-au-Vent**

Puff Pastry Filled with Poached Fillet of Chicken, Sautéed Field Mushrooms, White Wine and Scallion Cream, Watercress

*(Contains: Sulphites, Dairy, Gluten, (Wheat))*



### **Roast Shoulder of Barrow Valley Lamb**

Mint, Pear and Water Chestnut Stuffing, Redcurrant & Port Jus

*(Contains: Sulphites, Celery, Mustard, Dairy, Gluten)*

### **Supreme of Free-Range Chicken**

Black Pudding and Rosemary Stuffing, Tomato and Thyme Jus

*(Contains: Sulphites, Celery, Dairy)*

### **Fillet of Icelandic Cod**

Lemon, Chervil and Chorizo Crust, Roast Red Pepper and Caper Sauce

*(Contains: Dairy, Celery, Fish, Gluten)*

### **Vegetable Kashmiri Curry (V,VE)**

With Dried Fruits, Butter Beans and Chickpeas & Roast Sweet Potato

Served with Basmati Rice, Mango Chutney

*(Contains: Celery, Sulphites)*



### **Chocolate Fudge Cake**

Baileys Toffee Sauce

*(Contains: Gluten, Dairy, (Milk,) Eggs)*

### **Home Made Cheesecake**

Fresh Fruits & Chantilly Cream

*(Contains: Gluten, Dairy, (Milk,) Eggs)*

### **Eton Mess**

Summer Fruits, Meringue, Toasted Almonds

*(Contains: Gluten, Egg, Dairy, Nuts, Almonds)*



## **Freshly Brewed Tea or Coffee**

**€30 per adult €14 per child**