

Sample Lunch Menu 2025

Starters

Soup of the Moment (9, 14)

Or

Chicken Caesar Salad,

Baby Gem, Croutons, Pine Kernels, Smoked Bacon, Boiled Egg 1 (Wheat), 7, 14

Or

Goats Cheese Crottin,

Herb Crouton, Julienne of Vegetables, Mixed Leaves, Basil Oil 1 (Wheat), 4, 14

Main Course

Slow Roasted Short Rib of Irish Beef,

Charred Shallot, Carrot Puree, Roast Potato, Red Wine Jus

(4, 9, 14)

Or

Pan Seared Supreme of Chicken,

Wild Mushrooms, Chantenay Carrot, Kale, Roast Potato, Roast Chicken Gravy

(4, 9, 14)

Or

Steamed Fillet of Hake,

Buttered Scallions, Grilled Courgettes, Roast Potato, White Wine Cream Sauce

(4, 8, 9,14)

Or

Chef's Vegetarian/Vegan Option

All main courses are accompanied with Seasonal Vegetables & Baby Boiled Potatoes

Desserts

Strawberry Meringue,

Chantilly Cream, Strawberry Coulis (4, 7, 14)

Or

Warm Apple & Berry Crumble

with Vanilla Ice cream 1 (Wheat), 4,14)

Or

Selection of Artisan Ice-Creams,

Cookie Crumb and Fruit Coulis 1 (Wheat) 4, 14)

Freshly Brewed Tea or Coffee

€41.95 pp



Allergens

- 1 Cereals containing Gluten (specified) 2 Peanuts 3 Tree nuts (specified) 4 Milk 5 Crustacean's 6 Molluscs 7 Eggs
- 8 Fish 9 Celery 10 Lupin 11 Mustard 12 Sesame Seeds 13 Soya 14 Sulphur Dioxide

Please note that our food is prepared in an environment which is not 100% allergen free