



## *Sunday Lunch Menu*

Bacon, Mushroom & Turnip Soup with Herb Croutons & a White Truffle Oil

Warm Chicken Salad, Sweet Mango & Chilli Salsa

A Smooth Duck Liver Pate, Homemade Apple & Raisin Compote, Melba toast

Atlantic Seafood Chowder

Dingle Bay Fresh Mussels in a White Wine, Cream & Garlic Sauce

Monkfish & Baby Shrimp Bouchee with a Tarragon & Onion Cream Sauce

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Roast Sirloin of Irish Beef (100% Irish)  
Red Onion Compote & Red Wine Jus

Roast Leg of Lamb  
Creamy Garlic Potatoes & a Rosemary Scented Jus

Pan-Seared Fillet of Salmon  
With Italian Style Potato, Mediterranean Vegetables

Grilled Fillet of Plaice, with Saute Baby Spinach  
Minted New Baby Boiled Potatoes

Oven Baked Breast of Chicken  
on Creamed Leeks with Rosemary Jus

Seafood Bouchee- Monkfish, Salmon, Cod & Tiger Prawns  
With Fresh Mussels, Tarragon & Onion Veloute

Oven Baked Brie & Caramelised Onion Tartlet  
Sundried Tomatoes with a Wild Blackberry Relish

8oz Irish Sirloin Steak  
Roasted Vine Tomato, Sauté Onions & Mushrooms & Chunky Chips  
**€5.00 Supplement**

All Served with Chef's Selection of Potato's & Vegetables

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Hugh invites you to choose from his extensive dessert buffet

Freshly Brewed Tea/Coffee

€25.00

