

Easter Sunday

Menu

"A feast of spring flavors, shared with those we hold dear."

Starters

Cream of Leek & Potato Soup

Homemade Guinness Bread (1,7)

Chicken & Wild Mushroom Vol-au-Vent

White Wine Cream Velouté & Baby Salad Leaves (1,7)

Goat Cheese & Red Onion Tartlet

Hazelnut Crust, Basil Pesto & Rocket Salad (1, 7, 9)

Salmon & Dill Fishcake

Wilted Spinach & Lemon Butter Sauce (1,4,7)

Crab & Haddock Crumble

Lemon & Dill Cream on a Sourdough Croute (1, 2, 5, 8)

Mains

Traditional Slow Roasted Mayo Beef Roast

Gravy, Homemade Yorkshire Pudding, Market Veg & Mashed Potatoes (1, 10, 11)

Roast Lamb Chump

Thyme and Rosemary Stuffing & Mint Gravy (1, 10, 11)

Roast Stuffed Turkey & Honey Glazed Ham

Red Wine Gravy, Cranberry Sauce, Market Veg & Mashed Potatoes (1,11)

Red Pepper Crusted Salmon

White Wine & Baby Prawn Cream, Market Veg & Mashed Potatoes (1, 4)

Chicken Penne Romanoff

Vodka Reduction, Tomato Sauce & Garlic Ciabatta (1,8)

Poached Smoked Haddock

Poached Egg, Green Beans, Mustard Cream, Market Veg & Mashed Potatoes (3, 4, 5, 8)

Vegetable Stir Fry

Soy and Chilli Glaze, Egg Noodles & Toasted Sesame Seeds (1, 6, 11)

Dessert Table

Enjoy our Dessert Table – an indulgent selection of sweet treats, lovingly prepared for you to savour.

Sherry Trifle (1,3,7)

Lemon Drizzle Cake (1,3)

Fresh Fruit Pavlova (3,8)

Strawberry and White Chocolate Cheesecake (1,3,7)

Chocolate Fudge Cake (1,3,7)

Raspberry Fool (7)

Lemon Meringue Pie (1,3)

Fresh Fruit Salad

Vanilla Ice Cream (7)

Whipped Cream (7)

Vanilla Custard (7)

2 Course - €29 | 3 Course €34

Allergens

1.Cereal, 2. Crustaceous, 3. Egg, 4. Fish, 5. Peanut, 6. Soy, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur Dioxide, 13. Lupine, 14. Molluscs

GF: We can adapt some dishes for coeliac, Gluten Free Bread is also available