

SUNDAY LUNCH MENU

STARTER

Deep Fried Mushrooms with Garlic Mayonnaise & Garden Salad (1,3,7,10)

*Spicy Chicken Salad, with warm Potato, Bacon & Vine Tomatoes
with Baby Gem Lettuce (1,3,7,10)*

*Wok Fried Shrimp with Peppers, Shallots & Ginger
served on Garlic Toasted Bruschetta (1,3,4,7,10)*

Chef's Homemade Vegetable Soup (1,7)

MAIN COURSE

*Traditional Stuffed Turkey & Honey Glazed Ham
served with all the Trimmings (1,6,10,12)*

*Roast Sirloin of Prime Irish Beef
served with a Yorkshire Pudding & Brandy Cream Sauce (1,9,10,12)*

*Sauté Breast of Chicken
served with Button Mushroom, Tarragon & Red Wine Jus (7,10)*

*Sticky Honey & Soy Salmon
served with Stir Fried Vegetables (1,7,10)*

*Battered Cod Goujons
served with Mushy Peas, Dill Cream & Chunky Chips (1,2,4,7,11,12)*

*Vegetable Spring Roll
with Curried Vegetables & Basmati Rice (6,7,9)
served with selection of seasonal fresh market vegetables and potatoes*

DESSERT

Cheesecake of the Day (1,7)

*Hand Drop Meringue
served with Mixed Berry Compote & Cream (3,7)*

*Sticky Toffee Pudding
served with Toffee Sauce & Ice-Cream (1,3,7)*

*Pear & Almond Tart
served with Custard & Vanilla Ice-Cream (1,3,7)*

Selection of Ice-Cream (1,7)

Cheeseboard (1,7)

- Specially Blended House Tea & Coffee -

MAIN COURSE - £19 | TWO COURSE - £26 | THREE COURSE - £32
INCLUDES TEA & COFFEE | INCLUDES TEA & COFFEE