## SUNDAY LUNCH

## **STARTERS**

Homemade Soup of the Day With herb crouton garnish (G, D, SY, CY)

Seafood Chowder Salmon, cod, smoked haddock, hake & diced veg in a white cream sauce (G, D, FH, SY, SP, MD)

Smoked Chicken Caesar Salad Smoked pancetta, focaccia croutons, baby gem and our homemade Caesar dressing (G, D, SY, SP, EG, MD)

Donegal Bay Smoked Salmon Salad Smoked salmon, soda bread, crisp baby capers and a lemon & dill crème fraiche (G, D, SY, SP, MD, FH)

## **MAINS**

Roast Striploin of Irish Beef With a red wine jus (D, SY, CY, SP, MD)

Roast Crown of Turkey and Honey Roast Ham Fresh herb stuffing and a red wine jus (G, D, SY, CY, SP, MD)

Pan Fried Supreme of Irish Chicken
Pearl onion & pancetta jus on chive mashed potato (G, D, SY, CY, SP)

Baked fillet of Atlantic Cod Summer greens & a lemon butter cream (D, SY, CY, SP, FH)

Spinach & Ricotta Tortellini
Roast plum tomato sauce (G, D, EG, SY, CY, SP)

All mains served with Seasonal Vegetables and Potatoes

## **DESSERTS**

Chocolate & Raspberry Mousse With a seasonal berry compote and ice cream (G, EG, SY, D)

Banoffee

Served chocolate sauce with ice cream (G, EG, SY, SP, D)

Salted Caramel Roulade With ice cream (G, EG, SP, D)

Summer Berry Cheesecakes
With Raspberry coulis and ice cream (G, EG, SP, D)

Java Republic freshly brewed blend of rich roasted coffee, tea and herbal infusions

\*Sample menu only, menu subject to change on a weekly basis.



2 COURSE **€21.95** OR 3 COURSE **€26.95**