

*We are committed to the
Feile BIA Charter and use
Products from recognised
Quality Assurance Schemes.*

Luncheon Menu
Tuesday 27th January 2009
De Mairt 27 u La Eanair 2009

Rosette of Charautais Melon with Fresh Berries and Coulis
Golden Fried Brie with Cumberland Sauce and Seasonal Leaves
Gravalax of Smoked Poached Pear Walnut and Citrus Salad
Cream of Chicken and Vegetable Soup

Roast Leg of Lamb, Lyonnaise Potatoes and Red Wine Jus
Herb Crusted Cod Light Saffron Sauce and Wilted Greens
Poached Smoked Haddock, Dill Cream & Chive Mash
Vegetarian Tortilla of Spiced Courgette, Red Onion & Peppers
Grilled 6 OZ Sirloin Steak, Saute Mushrooms & Pepper Sauce
Supreme of Chicken Stuffed with Goat Cheese and Oregano

Selection of Fresh Market Vegetables & Potatoes

Chocolate Granmarnier Mousse Tort with Seasonal Berries
Selection of Homemade Ice Creams in a Wafer Basket with Buttered Sauce
Warm Apple Pie Served with Sauce Anglaise
Selection of Irish Farmhouse Cheese, Grapes & Chutney

Freshly Brewed Tea or Coffee



€23.00 + 10% Service Charge
Main Course, Dessert Tea/ Coffee €17.75 plus 10% Service Charge
Main Course Tea/ Coffee €13.25 plus 10% Service Charge

Tá súil againn go mbainfidh sibh taitneamh as an mbéile