



3 Course
€35.00



EASTER LUNCH MENU

Starters

Soup of the Day (3,11,12)

Crispy Spinach Falafel Salad (9,10,11)(Vegan)

Carrot & Cucumber Ribbons, Shaved Red Onion, Dressed Baby Gem & Soya Yoghurt Tzatziki.

Ardilaun Seafood Cake (1,2,3,4,5,6,11,12,14)

Tartare Aioli & Dressed Spring Salad.

Grilled Chicken & Bacon Caesar Salad (1,3,11,12,13,14)

Bacon Lardons, Baby Gem, Herb Croutons, Parmesan & Caesar Dressing.

Main Course

Braised Leg of Lamb (2,3,10,11,12,13)

Roasted Garlic Mash Potato, Roasted Vegetables & Rosemary Lamb Jus.

Pan Seared Fillet of Hake (3,4,5,11,12,14)

Crushed Potato, Seafood Vegetable Provencal & Hollandaise Sauce.

Roast Sirloin of Beef (3,10,11,12,13)

Squash Purée, Thyme & Onion Jam, Creamy Mash Potato & Rich Red Wine Jus.

Free Range Chicken Supreme (1,2,3,10,11,12,13,14,15)

Champ Mash Potato, Broccolini & Tarragon Sauce.

Wild Mushroom Risotto (3,9,11,2)

Wild Mushroom, Spinach & Courgette Risotto, Parmesan Crust & Truffle Oil.

Dessert

Selection of Ice Cream (1,2,3)

Brandy Snap Basket & Rich Butterscotch Sauce.

Berry Meringue (2,3)

Seasonal Berries & Raspberry Ripple Ice Cream.

Apple & Cinnamon Crumble (1,2,3)

Sauce Anglaise & Honeycomb Ice Cream.

White Chocolate & Pistachio Cheesecake (1,2,3,14)

Creme Liquor Ice Cream.

Allergens:

- 1) Gluten 2) Egg 3) Milk/Dairy
- 4) Shellfish 5) Fish 6) Molluscs
- 7) Peanut 8) Nuts 9) Sesame 10) Soy
- 11) Sulphur Dioxide/ Sulphites
- 12) Celery
- 13) Mustard 14) Lupin 15) Other

