

€40 per person + 10% service charge



### **3 Course Set Lunch Menu**

#### **Soup of the Day**

*Served with our homemade brown bread*

#### **Classic Wild Atlantic Prawn Cocktail Chef's Chicken Liver**

*Gleasons Marie Rose sauce*

#### **Chef's Chicken Liver Paté**

*Served with raspberry coulis and Melba toast*

#### **Fried Calamari**

*Lime & Cajun remoulade*

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#### **Roast Leg of Lamb**

*Served with potatoes, fresh vegetables, and mint sauce*

#### **Fresh Lemon Sole Goujons**

*Lightly breaded and crispy fried, served with homemade tartare sauce*

#### **Oven Roast Supreme of Free-Range Chicken**

*Wild mushroom sauce, herb stuffing, fondant potato and green beans*

#### **Beef and Guinness Pie**

*Slow cooked sirloin of beef casserole, with onions and mushrooms and topped with puff pastry*

#### **Penne ai Funghi**

*Penne pasta, cream shiitake sauce (v), Parmesan shavings, toasted sourdough*

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#### **Homemade Apple Crumble**

#### **Tiramisu**

#### **Chef's Profiteroles**

#### **Lemon Tart**

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#### **Tea / Coffee**

*\* Please note that this menu is a sample only. Actual menu items may vary based on availability.*