

€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

*Gleesons Marie Rose sauce*

### Chef's Chicken Liver Paté

*Served with raspberry coulis and Melba toast*

### Fried Calamari

*Lime & Cajun remoulade*

\*\*\*\*\*

### 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

*Herb stuffing, red wine jus, 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, shiitake mushroom sauce (v), Parmesan shavings, toasted sourdough*

\*\*\*\*\*

### Homemade Apple Tart

### Tiramisu

### Chef's Profiteroles

### Lemon Tart

\*\*\*\*\*

### Tea / Coffee

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