

Luncheon Menu

Chicken & Mushroom Vol-Au-Vent

*Chicken & Mushrooms in a Cream Sauce with White Wine in a Light Pastry Case,
Served with Tossed Salad & Balsamic Vinaigrette.*

Seafood Pancake

Mixed Seafood in a White Wine and Cream Sauce, Served in a Savoury Pancake with Tossed Salad on the Side.

Fantail of Melon - G. V. (Unislim 1.5 Units)

Served with Lemon Sorbet, Wild Berry Compote

Freshly Made Soup of the Day



Grilled Minute Steak

Served with Light Cream and Pepper Sauce

Fillet of Pork

Slow Cooked and Served with Brandy & Wild Mushroom Sauce, Apricot Stuffing, Apple Puree

Roast Rump of Lamb

With Herb Cous Cous, Tomato Concasse and Red Wine Reduction Sauce

Roast Crown of Turkey

Served with Savoury Stuffing, Light Gravy & Cranberry Sauce

Grilled Fillet of Salmon (Unislim 3.5 Units)

Served with Fresh Béarnaise Sauce and Twist of Lime

Spaghetti With Red Hot Sauce

Pan-fried Red Chillies, Red Bell Peppers with Tomato & Basil, Served with Parmesan Shavings, Side Salad & Garlic Bread.

Served with Chef's Choice of Vegetables & Potatoes

Dessert

Bramley Apple & Sultana Filo Pastry Parcels, *Crème Anglaise.*

Almond Bakewell Tart, *Vanilla Ice Cream, Melba Sauce.*

Banoffi Pie, *Chocolate Sauce, Crème Chantilly.*

Chocolate Brownie, *Rum & Raisin Ice Cream, Butterscotch Sauce.*

Freshly Brewed Tea / Coffee

Price €25.00