



1893

Lunch Menu

*Traditional Prawn Cocktail Marie Rose
Fillet of Smoked Trout, Creamed Horseradish
Mushrooms Golden Fried, Garlic Mayonnaise
Farm Fresh Egg Mayonnaise Salad
Coquille of Sheephaven Bay Seafood Mornay
Fan of Melon with a Strawberry Coulis and Fresh Fruit
Cream of Vegetable Soup*

*Baked Dorne of Salmon, Crevette Sauce
Fillets of Haddock Golden Fried, Tartare Sauce
Grilled Fillets of Sea Bass, Lobster Butter
Roast Sirloin of Beef, Yorkshire Pudding, Chasseur Sauce (100% Irish Beef)
Slow Roasted Shoulder of Spring Lamb, Rosemary and Red Wine Jus
Roast Stuffed Supreme of Chicken and Ham
Cold Plate: Seafood Platter
Vegetarian: Goats Cheese, Red Onion and Tomato Tartlet*

Selection of Fresh Vegetables

*Chocolate Roulade
Malteser Cheesecake
Crème Brulee
Orange Soufflé
Strawberry Mille Feuille with Caramel Sauce
Plum Tart with Crème Anglaise
Hot Chocolate Fudge Cake with Cream or Ice Cream
Selection of Ice Creams in a Chocolate Wafer Basket*

Freshly Brewed Coffee and Tea

Price €27.50