



Lunch Menu

Starter

*Tossed Salad of Spiced Cajun Chicken, Roasted Cashew Nuts,
Baby Tomatoes, Herb Croutons, Rich Caesar Dressing
Tian of Crayfish with a Babyleaf Salad, Raspberry
Vinaigrette Marie Rose Sauce
Fantail of Garlia Melon accompanied with Summer Berry Compote
La Beouf Saucisse, Horseradish Mash, Merlot Jus
Homemade Cream of Vegetable Soup with a Selection of Bread
Atlantic Seafood Chowder*

Main Course

*Prime Roast Sirloin of Beef with Jus de Roti & Horseradish Sauce
Oven Baked Fillet of Chicken, Carved on Ratatouille
Vegetables, Tomato Sauce
Steamed Darne of Salmon Set upon Spinach
Leaves, White Wine Sauce
Golden Fried Brie Pieces Rested on Tom Clearys Spinach
With Chunky Pineapple Pieces, Chilli Jam
Baked Fillet of Italian Marinated Cod Rested on
Seasonal Salad, Pesto Oil
Panfried Medallion of Pork with Wholegrain Mustard, Mash Light Jus*

Served with a Selection of Vegetables & Potatoes

Desserts

*Wexford Strawberry filled Pavlova
Sticky Toffee Pudding with Butterscotch Sauce
Warm Apple Sponge with Custard & Cream
Whitfords Style Sherry Trifle*

Freshly Brewed Tea/Coffee

Four Course Lunch €21.95

Starter/Main Course Tea/Coffee or Main Course Dessert Tea/Coffee €18.50

Weekly Wine Special Half Bottle House Red/White €9.50