



Sunday Sample 2019

Starters

Summer Freshness: Salad of Rocket Leaves, Watermelon, Pineapple, Blueberries, Strawberries, Orange Segments, Drizzled with Sunflower Seeds, Linseed & Pumpkin Seeds, Natural Yogurt Dressing

Chefs Homemade Vegetable Soup served with a Selection of Breads

Black Pudding and Goats Cheese Bon Bon's with a Summer Fruit Coulis on a Bed of Mixed Greens

Chunky Atlantic Seafood Chowder Served with Olive Ciabatta Bread

Wexford Atlantic Crab Cakes on Fennel & Apple Slaw served with Rocket & Pickled Red Onion Salsa

Warm Cajun Chicken Salad with Mixed Leaves, Red Onion and Cherry Tomatoes served in a Nacho Bowl Topped with Taco Sauce

Main Course

Prime Roast Sirloin of Irish Beef with Jus De Roti, Horseradish Sauce & Yorkshire Pudding

Pan Fried Sea Bass on a Bed of Sautéed Greens served with a Citrus Cream Sauce

Grilled Chicken Carved onto a Black Pudding Potato Cake served with a Bacon and Leek Sauce

Roast Lamb Rack Marinated with Garlic & Rosemary Served on a rich Creamy Duchess Potato Accompanied by a Red Wine & Onion Jus

Oven Roasted Fillet of Salmon Garnished with Asparagus and Garlic, Coriander & Ginger Butter

Vegetarian Mille Feuille of Wild Mushroom, Blue Cheese Ragout, Beetroot Puree

Desserts

Almond and Peach Pana Cotta served with Toasted Almonds and Fresh Dairy Cream

Wexford Strawberry Pavlova served with a Duo of Coulis

Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice-Cream

Apple Sponge served with Custard and Vanilla Ice-Cream

Whitford Sherry Trifle served with a Swirl of Cream

Freshly Brewed Tea/Coffee

Specialized Tea & Coffees 55 Cent Extra

4 Course Lunch of Starter, Main Course, Dessert with Tea/Coffee €26.95 pp

3 Course Lunch of Main Course, Dessert with Tea/Coffee €22.95pp

Please Note That Bills Cannot Be Split For Parties Over 4