



*Sunday 9<sup>th</sup> April 2017 Sample*

*Appetisers*

*Crispy Duck Spring Roll, with Cucumber & Carrot Salad, Hoi Sin Sauce*

*Whitford's Thai Spiced Fish Cake: Salmon, Cod & Shrimp Fish Cake Served with Seasonal Leaves, Sweet Chilli Dipping Sauce*

*Homemade Chefs Soup of the Day Served with Selection of Bread*

*Caesar Salad: Cos Leaves, Herb Croutons, Caesar Dressing & Parmesan Shavings Topped with Warm Spiced Cajun Chicken*

*Chunky Atlantic Seafood Chowder Served with Olive Ciabatta Croute*

*Chilled Melon, Blueberry & Mint Cocktail Topped with Natural Yogurt & Crunchy Granola*

*Main Course*

*Prime Roast Sirloin of Beef with Jus de Roti & Yorkshire Pudding*

*Baked Fillet of Cod with Spinach, Cherry Tomato & Mozzarella Topping, Drizzled with Basil Pesto*

*Slow cooked Shank of Lamb Sweet Potato Puree, Pickle Onion & Smoked Paprika Jus*

*Oven Roasted Fillet of Chicken with a Roast Chorizo & Mushroom Stuffing Wrapped in Streaky Bacon, Creamy Pepper & Cognac Sauce*

*Baked Fillet of Salmon Topped with Spiced Nacho & Cheddar Crust, Zested Lime & Tequila Cream Sauce*

*Penne Pasta, Wild Mushroom, Asparagus, Parmesan Cheese in a Rich Garlic Sauce*

## Dessert

*Black Forrest Sundae: Whipped Ice-cream Layered with Chocolate Sponge,  
Cherries & Kirch Syrup*

*Warm Apple & Oatmeal Crumble with Custard & Cream*

*Wexford Strawberry Filled Pavlova, Duo of Coulis*

*White Chocolate & Honeycomb Cheesecake, Mixed Berry Fruit Compote*

*Traditional Sherry Trifle with Custard & Cream*

*Chocolate & Raspberry Brownie*

*Freshly Brewed Tea/Coffee*

*Specialized Teas & Coffees 55 cent Extra*



### **Siete Soles, Cabernet Sauvignon, Central Valley**

Berry fruit flavours and cassis with layers of subtle fruit on the palate. A generous and rewarding red wine

### **Siete Soles, Sauvignon Blanc, Central Valley**

A fresh, floral wine with fruity body and a silky palate of great elegance with crisp, exotic fruit and a clean finish

**4 Course Lunch of Starter, Main Course, Dessert with Tea/Coffee €24.95pp**

**3 Course Lunch of Starter, Main Course with Tea/Coffee €20.95**