



Sunday Lunch 15th July 2018

Appetisers

Chilled Fruit Platter of Watermelon, Pineapple, Blueberries & Strawberries Served with a Mango Coli

Warmed Goats Cheese & Beetroot Salad Tossed in a Berry Vinaigrette

Cajun Chicken Ceaser Salad Tossed with Garlic Crouton's, Parmesan in a Ceaser Dressing

Trio of Miniature Chilled Fish, Citrus Salmon, Shrimp Cocktail, Smoked Salmon Basket

Homemade Soup of the Day with a Selection of Breads

Fresh Atlantic Seafood Chowder

Main Course

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

Kilmore Steamed Fillet of Cod Nestled on an Italian Broth & Summer Vegetables

Poached Escallop of Salmon laced with a Pink Grapefruit & Pernod Sauce

Slow Cooked Lamb Shank on a Bed of Creamed Mash; Garlic & Rosemary Sauce

Savoury Stuffed Chicken & Basil Café au Lait

Wild Mushroom Cream Risotto Served with a Crisp Olive Croute

Dessert

Warm Apple Pie served with Hot Custard & Vanilla Ice Cream

Hot Nutella & Baileys Chocolate Brownie served with Chocolate Sauce & Mint Ice Cream

Whitford's Sherry Trifle served with Custard & Cream

Fluffy Pavlova filled with Wexford Strawberries

Luxury Selection of Ice-Cream with Butterscotch Sauce

Freshly Brewed Tea & Coffee

Specialized Teas & Coffees 55 cent Extra

4 Course Lunch of Starter, Main Course, Dessert with Tea/Coffee €25.95pp

3 Course Lunch of Main Course, Dessert with Tea/Coffee €20.95pp