

Legends Sunday Lunch

Slow Braised Duck Leg glazed with Honey, Orange & Winter Berries
Dressed Salad Leaves tossed with Sauté Mushrooms, Smoky Bacon & Feta Cheese
Locally Smoked Salmon Plate with Mini Capers, Lemon, Red Onion & Dressed Greens

Freshly blended Cream of Cauliflower & Sweet Pepper Soup
Creamy West Coast Seafood & Shellfish Chowder

Prime Roast Sirloin of Irish Beef, Roast Gravy & Yorkshire Pudding
Supreme of Chicken roasted & carved under a Winter Vegetable & Redcurrant Sauce
Darne of Poached Salmon, Shrimp & Saffron Sauce
Glazed Loin of Bacon, Honey & Wholegrain Mustard Sauce
Seafresh Cod pan seared on Smoked Salmon & Dill Cream
Grilled Irish Sirloin Steak, Green Peppercorn & Brandy Sauce (Supplement €5.00)
Oven baked Stuffed Duck, Orange & Grand Marnier Sauce (Supplement €3.00)
Roasted Pork Fillet carved on a Black Pudding & Chive Colcannon, Brambly Apple & Calvados Sauce
Penne Pasta with roasted Tomato & Basil Sauce, Chargrilled Pepper, Goats Cheese & Basil Pesto

“Served with Wholesome Vegetables & Potatoes”

Warm Pear & Almond Pie, Custard Sauce
Baileys Chocolate Brownie Cheesecake, Crème Anglaise Sauce
Chocolate Profiteroles, Vanilla Ice Cream
Toffee Panna Cotta, Red Berry Compote

Freshly Brewed Tea or Coffee
€18.95