

## **Legends Sample Sunday Lunch Menu**

Cream of Vegetable Soup with Garlic Croutons & Dairy Cream

Fantail of Melon with Forest Berry Compote a Duo of Fruit Coulis and Iced Sorbet

Seasonal Leaves Tossed in Our House Dressing with Toasted Pecan Nuts, Dried Cranberries, Feta Cheese & Diced Beetroot

Homemade Smooth Chicken and Graden Vegetable Terrine Wrapped in Streaky Bacon with Crispy Spring Leaves and Mango Chutney

Slow Cooked Chicken Wings, Crunchy Greens, Celery Sticks & Sweet Chili Dip

Roast Sirloin of Prime Irish Beef Served with Yorkshire Pudding and Roast Gravy

Pan Fried Supreme of Chicken Carved on Creamed Cauliflower with, a Honey and Lemon Sauce

Flavoured Pork Tenderloin Marinated in a Honey Garlic Glaze Presented on Savoy Cabbage and Finished with a Creamy Sage Jus

Tender Grilled Prime Irish Sirloin Steak Cooked to your Liking and Served with Golden Fried Crunchy Straw Potatoes with a choice of Creamy Pink Peppercorn Sauce or Burnt Red Chili,

Bacon and Maple Butter

€7.00 Supplement

Pan Fried Darne of Salmon Served with a Creamy Spring Onion & Prawn Velouté

Oven Roasted Half Duckling Served with Red Cabbage Puree and an Orange & Star Anise Glaze

Warm Apple & Blackberry Crumble with Vanilla Custard

Homemade Lemon Cheesecake with a Ganache Topping

Vegan Lemon Drizzle Cake with a Duo of Fruit Coulis

Homemade Jaffa Chocolate Fudge Cake with Orange Cubes

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Freshly Brewed Tea or Coffee

€39.95 per person

We Cannot Guarantee Food is 100% Allergen Free