

Occasions Lunch Menu

Served from 12-3pm

Full selection available for groups of up to 25 people
For groups over 25 people please choose two of the following for your menu:

Goats Cheese and Sundried Tomato Bon Bon GF

served with a beetroot carpaccio, beetroot puree, honey-glazed figs with a rocket walnut and pesto salad

Warm Cajun Chicken & Chorizo Caesar Salad GF

Fresh cos lettuce, grilled chicken breast, crispy bacon and homemade Caesar dressing, topped with parmesan shavings

Homemade Cream of Soup of the Day GF V

Served with freshly baked bread roll / *gluten free bread roll

Full selection available for groups of up to 25 people
For groups over 25 people please choose three of the following for your menu:

Slow Roast Top Rib of Irish Beef *GF

served with Yorkshire pudding*, caramelised red onion, creamed horseradish and red wine and thyme jus

Grilled Supreme of Chicken GF

Served on a bed of sauteed garlic spinach, celeriac puree, baby corn & rich pepper sauce

Baked Fillet of Salmon GF

Served on a bed of braised red cabbage & beetroot, garlic & parmesan roasted baby potatoes, sea salted cherry tomato on the vine & creamy white wine sauce

Vegetarian Curry V GF

Sweet potato, spinach, red pepper and chickpea curry,
served with boiled rice, toasted cashew nuts and a poppadum

All main courses are served with mashed potato and seasonal vegetables

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For groups over 25 people please choose three of the following for your menu:

Homemade Cheesecake of the Day GF

made fresh by our kitchen team daily, served with a duo of sauces

Sticky Toffee and Carrot Pudding

served with a caramel sauce and a honey comb ice cream

Lemon Tart

served with crushed meringue, fresh cream & raspberry ripple ice-cream

Freshly Brewed Tea & Coffee