

FESTIVE LUNCH MENU

HOMEMADE SOUP OF THE DAY

With Fresh Bread *1,5,7,8,12*

GOATS CHEESE SALAD

Kevin Wallace Local Organic Leaves, Roasted Vegetables, Hazelnut & Bluebell Falls Goats 8,14

IRISH CHARGRILLED SUPRME OF CHICKEN

Roasted Vegetables, Mashed Potato & Gravy 1,8,12

SEAMUS BUTLER 100% IRISH BEEF BURGER

Toasted Bun, Garlic mayonnaise, spiced relish, lettuce, grilled cheese, bacon, onion rings & fries 1,8,12

PAN SEARED FILLET OF SALMON

Carrot, Parsnip, Broccoli & White Wine Sauce *8,12*

Starters

STRAND GRILLED CHICKEN CAESAR SALAD

Baby Gem, Crisp Bacon, Garlic Croutons & Strand House Dressing

1,5,7,8,13,14

TWICE COOKED HAM HOCK CROQUETTES With Apple Chutney & Dressed Leaves 1,7,8,12,14

Mains

TURKEY ESCALOPE

Herb & Onion Stuffing, Roasted Vegetables, Cranberry Sauce 1,5,8,12

THAI COCONUT CURRY Roasted vegetables & Steamed Rice 3

RIGNEY'S FARM FREE RANGE PORK BANGERS & MASH Mustard Mashed Potato, Seasonal Roast

Vegetables & Wild Mushroom Sauce 1,3.5, 8, 12,14

Dessert

BROWNIE

With Vanilla Ice Cream

ICE CREAM SELECTION 1,7,8,9

1,7,8,12 CHEESECAKE OF THE DAY

With Vanilla Sauce & Ice Cream

CHRISTMAS PUDDING

1,7,8,9

FRESHLY BREWED TEA & COFFEE

2 Course €37 Per Person 3 Course €42 Per Person

1Gluten 2Peanuts 3Soya 4Molluscs 5Celery 6Lupin 7Egg 8Lactose 9Nuts 10Sesame 11Crustaceans 12Sulphites 13Fish 14Mustard

