



Sunday Lunch Menu

2 course €45 | 3 course €55

Starters

Fresh Cream Soup Of The Day
Served with warm, brown bread

Seafood Chowder
Ballycotton seafood, creamy fish broth

Sticky Glazed Pork Belly
Braised red cabbage, apple chutney

Cork Spiced Beef
Apricot & almond chutney, toasted sourdough

Pomegranate, Chestnut and Orange Salad
Candied pecans, crumbled goat's cheese, honey-citrus vinaigrette
Add Chicken: €5 | Add Prawns: €7

Main Course

Traditional Turkey & Glazed Ham
Chestnut stuffing, cranberry, red wine jus

28 Days Aged Roast Sirloin of Beef
Yorkshire pudding, rich red wine jus

Oven Roasted Supreme of Chicken
Red onion marmalade & black pudding stuffing, wild mushroom velouté

Clementine & Vodka Baked Salmon
Beetroot, chives & horseradish cream

Chestnut and Pea Risotto
Truffle oil & parmesan

All mains accompanied with Honey glazed carrot, brussels sprouts & colcannon mashed potato

Dessert

Apple Crumble
Buttermilk ice-cream

Black Forest Yule Log
Amarena ice-cream

Christmas Pudding
Brandy sauce

Seasonal Berry Pavlova
Fresh cream

Crème Brûlée
Shortbread biscuit

Selection of teas & coffees

Allergens

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery |
13 Mustard | 14 Lupin