L A K E R O O M

SUNDAY LUNCH

Two courses €39.50 p.p. / Three courses €49.50 p.p.

Starters

Soup of the Day

house-made guinness bread Contains allergens 7, 9 / bread contains allergens 1a, 1b, 1c, 7

Gubbeen Chorizo & Orange Salad

baby gem, hegarty cheese Contains allergens 1a, 3, 6, 7, 10, 12 (can be made gluten free)

House Smoked Black Pudding

apple gel, cranberry salad, mustard dressing Contains allergens 1c, 9, 10, 12

Ardsallagh Goat Cheese Salad

mixed leaves, pickled onions, pine nuts, balsamic, coffee soil Contains allergens 1a, 1c, 7, 10, 12 (can be made gluten free)

Mains

Slow Roasted Aged Rib Eye Beef

young vegetables, red wine gravy
Contains allergens

Grilled Cornfed Chicken

peppernata Contains allergens 7, 9, 12

Baked Fillet of Cod

tender stem broccoli, lobster sauce Contains allergens 2, 4, 7, 9, 12, 14

Chef's Mejadra

middle east spiced beluga lentils & pilaf red rice, carrot, yogurt & coriander sauce, friednonions grilled toonsbridge halloumi, sumac Contains allergens 7, 9

All main courses will be served with a side of mash potato and vegetables

Desserts

Sticky Toffee Pudding

vanilla ice cream, miso caramel, pop corn Contains allergens 1a, 3, 6, 7

Apple Granola Crumble

apple gel, caramel ice cream Contains allergens 1a, 3, 7, 8h, 8c, 8g (can be made gluten free and vegan)

Vanilla Crème Brûlée

poppy seed snap Gluten free, contains allergens 3, 8h, 7

Selection of Ice Cream

florentine snap

Contains allergens 1a, 3, 7, 8h (can be made gluten free)

Allergens

1 Cereals containing Gluten (1a Wheat, 1b Barley, 1c Oats, 1d Rye) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Dairy 8 Nuts (8a Brazil, 8b Cashew, 8c Hazelnut, 8d Macadamia, 8e Pecans, 8f Pistachio, 8g Walnuts, 8h Almonds, 8i Pine nuts) 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs

All our beef is of Irish Origin