



# Four Course Sunday Lunch Menu



# **Chefs Homemade Soup Of the Day**

with Herb Croutons [1wheat 7,9,10]

# **Creamy Chicken & Mushroom Bouche**

Tender Pieces of Irish Chicken bound in a Creamy Mushroom Sauce served in a Pastry Case [1,3,7]

#### **Golden Fried Duck Spring Roll**

served with Salad, Sweet Chili & Soya Dressing [1,6,9,10,11]

#### **Breaded Halloumi Sticks**

with Cumberland Dipping Sauce [1,3,7]

### **Melon & Fruit Plate**

with Fresh Fruit Coulis





# **Traditional Turkey & Ham**

with Herb Stuffing & Cranberry Scented Roasting Gravy [1,3,7,9]

# **Roast Striploin of Irish Hereford Beef**

with Yorkshire Pudding & Red Wine Jus [1,3,7,9,10]

# Slow Roasted Leg of Irish Spring Lamb

with Rosemary Scented Stuffing & Rosemary & Mint Sauce [1,3,7,10]

### **Grilled Fillets of Seabass**

with Caper Lemon Butter Sauce [3,4,7]

All above Main Courses served with Creamed and Roast Potatoes & Fresh Market Vegetables.

# Spinach & Ricotta Ravioli

with Tomato Cream Sauce & Parmesan Shavings [1,3,7]





# Warm Apple & Berry Crumble

with Vanilla Ice Cream & Fresh Custard [1,3,7]

# **Fresh Fruit Pavlova**

Filled with Whipped Cream & Fresh Fruit [3,7]

# **Mixed Berry Cheesecake**

with lce Cream [1,3,7]

# **Sticky Toffee Pudding**

with Salted Caramel Ice Cream [1,3,7]

# **Belgian Chocolate Mousse Torte**

with Chantilly Cream & Chocolate Sauce [1,3,5,7]

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# **Freshly Brewed Tea or Coffee**

Our dishes may contain some of the listed allergens. If you have any of these allergies please discuss with your waiter Food & Safety Authority of Ireland

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

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