

## **Sunday Lunch**

5<sup>12h</sup> May 2019

**2 Courses €21.95 /3 Courses €24.95**

### **To Begin...**

#### **Soup of the Day**

Homemade Brown Bread

#### **Ice House Atlantic Seafood Chowder**

Homemade Brown Bread

#### **Poached Tiger Prawn Cocktail**

Baby Gem, Tomato & Cucumber, Marie Rose Sauce

#### **Crispy Marinated Chicken Wings**

Chilli & Coriander, Mixed Salad

#### **Crumbed Brie**

Mixed Salad, Blackberry Compote

### **Main Course....**

#### **Roast Sirloin of Irish Beef**

Beef Cheek Potato Cake, Yorkshire Pudding, Rosemary Gravy

#### **Baked Chicken Supreme**

Wrapped in Bacon, Herb Stuffing, Chilli Wedges, Mixed Vegetables, Peppercorn Sauce

#### **Slow Braised Lamb**

Guinness & Root Vegetables Stew, Champ Mash

#### **Reel Deel Beer Battered Haddock**

Tartar Sauce, Skinny Fries, Mushy Peas, Tomato & Basil

#### **Seared Supreme of Salmon**

Pea & Parmesan Risotto, Red Pepper Coulis

#### **Wild Mushroom, Broccoli & Baby Spinach Tagliatelle**

Garlic & Herb Sourdough

### **Sweet Tooth...**

#### **Warm Chocolate, Almond & Walnut Brownie**

Rum & Raisin Ice-Cream

#### **Baked Citrus Tart**

Crème Anglaise, Strawberry Ice-cream

#### **Baileys Cheesecake**

Vanilla Ice-cream

#### **Selection of Ice-Cream**

Mini Meringues, Fruit Coulis