

SUNDAY LUNCH MENU

STARTERS

Chef's Homemade Soup of The Day (1, 3, 7, 9, 12) €4.95 Lodge Chunky Seafood Chowder (1, 3, 4, 7, 12, 14) €6.95 Deep Fried Golden Crumb Breaded Mushroom with Garlic Aoili and Salad (1, 3, 7, 10, 12)) €6.95 Warm Bacon Ceasar Salad with Baby Gem Lettuce, Parmesan Shavings, Croutons and Homemade Caesar Dressing (1, 3, 7, 10, 12)) €6.95 Seafood Cocktail Bound in Marie Rose Sauce served with Lemon and Red Onion (2, 3, 4, 9, 10, 12, 14)) €6.95

MAIN COURSES

Turkey and Ham served with Herb Stuffing (1, 7, 8, 12) €15.95 Roast Sirloin of Beef served with Yorkshire Pudding, Horseradish and chasseur sauce (1, 3, 6, 7, 9, 12) €15.95 Grilled Fillet of Salmon with Roast Asparagus, and Hollandaise Sauce (3, 4, 7, 9, 12) €18.95 Roast Supreme of Chicken with Red Wine Jus (7, 9, 12) €15.95 Creamy Chicken Korma with Basmati Rice, Poppadum, topped cashew nuts (1, 6, 7, 8, 9, 10, 12) €13.95

Creamy Chicken Korma with Basmati Rice, Poppadum, topped cashew huts (1, 6, 7, 8, 9, 10, 12) €13.95 Sweet Chilli Seasonal Vegetable Stir-Fry (1, 6, 9, 12) €14,95

10oz Aged Hereford Sirloin Steak with Mushroom, Saute Onion and Twice Cooked Chips Your Choice of Brandy Pepper Sauce or Red wine Jus or Garlic Butter (1, 6, 7, 9, 10, 12) **€24.95**

DESSERTS

Homemade Apple Pie with Vanilla Ice Cream and Warm Custard (1, 3, 7) Warm Chocolate Brownie with Honeycomb Ice Cream (1, 3, 7) Cheesecake of the Day with Chantilly Cream, Seasonal Fruits (1, 3, 7) Warm Sticky Tofee Pudding with Vanilla Ice Cream (1, 3, 7)

Selection of Ice Cream in a Crispy Waffer Basket (1, 3, 7)

(vanilla, strawberry, chocolate, rum and raisin, honeycomb)

All desserts €6.95 each

Tea/Coffee Complimentary

All of the Beef products are of Irish origin

ALLERGEN INFORMATION

1. Wheat	2. Crustacea	ans (3. Eggs	4. Fish	5. Peanuts	6. Soybeans	7. Milk
8. Nuts	9. Celery	10. Mustard	11. Sesame	12. Su	ulphur Dioxide	13. Lupin	14. Mollusks