



Sunday 23rd of October 2016

Freshly Made Carrot and Potato Soup

North Atlantic Prawn Salad, Marie Rose sauce

Grilled Clonakilty Black Pudding, crispy bacon, apple sauce

Individually Baked Warm Tartlet of Bacon, mushroom and local Coolea Cheese on mixed salad, honey and Dijon dressing

Cantaloupe, Galia, and Watermelon, Murphy's of Dingle Raspberry sorbet, tall glass with a long spoon



West Cork Roast Leg of Lamb with Rosemary gravy and roast potatoes, mint jelly

Pan-roast Fillet of fresh Hake, creamed spinach, prawn and basil sauce

Twomey's Grilled Minute (6oz) Sirloin Steak on mash, roast mushroom and onions, creamy pepper sauce

Roast Supreme of Free-range West Cork Chicken, crispy bacon, savoury potato stuffing, Rosemary Gravy

Fragrant Vegetable Curry, Thai Jasmine Rice flavoured with red onion, garlic, ginger and coriander



Crème Caramel, Vanilla ice-cream, caramel sauce

Warm Gluten-free Chocolate Brownie, vanilla ice-cream, chocolate fudge sauce

Aga-baked Apple Crumble served with vanilla ice-cream and homemade custard on the side

Gougane Mess- mini meringues, vanilla ice-cream, raspberry coulis and cream- tall glass long spoon

Ice-cream Selection Boulabán Rum and Raisin Boulabán Mocha and Murphy's Lavender Ice-cream topped with whipped cream



Barry's Tea or Mahers Colombian Coffee

Full Lunch- €30.95

2 course- €24.70

Thank you for coming here to lunch