

WINEPORT LODGE SUNDAY LUNCH MENU

TWO COURSES €27.50

THREE COURSES & TEA / COFFEE €39

CHILDREN'S PORTIONS

TWO COURSES €10.95

THREE COURSES €14.95

STARTERS

WINEPORT SOUP OF THE DAY

DUCK CONFIT
LENTIL SALAD & TRUFFLE DRESSING

GARLIC & THYME MARINATED PORK CHOP
QUINOA & GOOSEBERRY STUFFING, PORT JUS

CLARE ISLAND SALMON & HERB FISHCAKES
WASABI CRÈME FRAÎCHE & TOMATO SALSA

CREAMY WILD MUSHROOMS ON TOAST
GRUYERE CHEESE

MAIN COURSES

ROAST RIB-EYE OF C.R. TORMEY'S DRY AGED IRISH BEEF
ROAST POTATOES & VEGETABLES, YORKSHIRE PUDDING
& RED WINE JUS

OVEN ROASTED ORGANIC SALMON FILLET
PEPPER, FENNEL & TOMATO RAGOUT,
CRUSHED POTATO

ROAST BREAST OF CHICKEN
SAUTÉ POTATO, HERB, GARLIC & LEMON AIOLI

GARLIC & THYME MARINATED PORK CHOP
QUINOA & GOOSEBERRY STUFFING, PORT JUS

GRILLED PARMESAN & BASIL POLENTA
BLACK OLIVE, TOMATO & PINENUT DRESSING

SUPPLIERS

BEEF; TORMEY FAMILY FARM CO. WESTMEATH. PORK; HORAN'S PORK BUTCHERS ATHLONE
GLENFIELD RAPESEED OIL; BIRR CO. OFFALY FRUIT & VEGETABLES; BEHAN'S IRISHTOWN COUNTRY MARKET ATHLONE

IF YOU NEED INFORMATION REGARDING FOOD ALLERGENS IN OUR DISHES PLEASE ASK A MEMBER OF STAFF

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DESSERTS

APPLE & CINNAMON CRUMBLE
VANILLA ICE-CREAM

DARK CHOCOLATE TART
BLACKCURRANT SORBET

VANILLA PANNA COTTA
MIXED BERRY COMPOTE, NOUGATINE CRUMBLE

AMERENA CHERRY CRÈME BRÛLÉE
ALMOND SHORTBREAD

CHOCOLATE BROWNIE SUNDAE

TEAS

ROBT. ROBERTS LUXURY BLEND
EARL GREY
PEPPERMINT
CAMOMILE
GREEN

COFFEES

AMERICANO
CAPPUCINO
CAFFÈ LATTE
ESPRESSO
CAFFÈ MOCHA
HOT CHOCOLATE