



# LUNCH MENU

## STARTERS

### HOMEMADE SOUP OF THE DAY

Served with Homemade Brown bread

### CLASSIC PRAWN COCKTAIL

Served with Baby Gem and Marie Rose Sauce

### WARM CHICKEN AND BACON SALAD

Served with Seasonal Leaves and Homemade Honey Mustard Dressing

### KERRY COAST SEAFOOD AND SHELLFISH CHOWDER

Served with Garlic Croutons and Fresh Cream



## MAIN COURSE

### ROAST LEG OF CRONIN'S LAMB

Served with a Red Wine Sauce

### PAN-FRIED FILLET OF SALMON

Served with White Wine Sauce

### SLOW ROAST SIRLOIN OF BEEF

With a thyme garlic and pepper crust & roast gravy

### PAN ROAST BREAST OF CHICKEN SUPREME

Wild Bacon and Pepper Cream Sauce

### ROAST BUTTERNUT SQUASH RISOTTO

Served with Parmesan Shavings and Pea shoots

## DESSERT

### LENA'S HOMEMADE RICE PUDDING

Served with a Berry Compote

### CHOCOLATE TARTE

Served with Strawberry Ice Cream

### SHERRY TRIFLE

Served with Fresh Crème

### LEMON DRIZZLE SPONGE

Served with a Vanilla Ice-cream



FRESHLY BREWED TEA/COFFEE