

# St Patrick's Day Lunch

€35 per person - 3 course menu | €28.50 per person - 2 course menu

# **STARTERS**

### **Grilled Goats Cheese Salad**

beetroot, rocket and red onion salad, toasted hazelnuts and white balsamic dressing 6,7,8b,10,12

# Soup of the Day

soda bread 1a,7,9,12

# **Royal Marine Seafood Chowder**

with brown soda bread 1a,1d,2,4,7,9,11,12

# **Buffalo Spiced Chicken Wings**

blue Cheese dip 1a,3,6,7,9,10

# MAINS

### **Thai Red Curry**

with basmati rice ,2,4,6

**Vegetable Curry or Chicken Curry** 

### F.X. Buckley's Bangers and Mash

pork and leek sausage, mash, gravy 1a,6,7,12

# **Royal Marin Fish and Chips**

Battered haddock, chips, tartar 1a,3,4,6,7,10,12

## **St Patricks Special**

### Roasted loin of Irish Bacon,

buttered cabbage, champ mash and baby carrot, with creamy parsley sauce 1a,6,7,1

# **DESSERTS**

### **Sticky Toffee Pudding**

vanilla ice cream 1a,3,6,7

### **Passion Fruit Delice**

white chocolate soil, mango gel 1a,3,6,7,

### **Chocolate Brownie**

caramel sauce, sea salt and clotted cream 3,7

### Allergen Index

1. Gluten\*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts\*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadami



