

# Easter Sunday Menu

## To Start

Roasted Bell Pepper & Tomato Soup

Topped with garlic croutons. Served with our house-baked treacle brown bread  
( 4,9,14 ) ( 1 wheat/oat ) 4,9,14 )

Atlantic Seafood & Shellfish Chowder

A rich & creamy chowder brimming with local seafood & shellfish  
Served with our house-baked treacle brown bread  
( 4,5,6,8,9,14 ) ( 1 wheat ) 4,9,14 )

'Silver Hill' Crispy Shredded Duck Salad

With watermelon, mixed salad leaves, pine nuts, sesame seeds & a hoisin reduction  
( 12,13,14 )

'Toonsbridge' Buffalo Mozzarella & Beef Tomato Gratin Stack

Layered mozzarella & tomatoes, with basil & caper pesto, salad leaves, blood orange  
& balsamic dressing  
( 4 )

## Main Course

Slow Roasted Leg of Lamb

With dauphinoise potatoes, seasonal greens & ratatouille, served with a rosemary & mint sauce  
( 4,9,14 )

Baked Fillet of Salmon

Served with creamed potato, a rosette of Kenmare smoked salmon, asparagus bundle,  
salsa with capers & lemon butter sauce  
( 4,8,14 )

Josper Grilled Half Chicken

Pesto glazed boneless chicken, traditional boxty potato, West Cork black pudding, tender long  
stem broccoli & a rich peppercorn sauce  
( 4,9,14 )

Sweet Potato & Chickpea Curry

A fragrant, medium-spiced curry with sweet potatoes & chickpeas, infused with coriander &  
coconut cream. Served with basmati rice & a cooling raita  
( 4 )

## Dessert

Chocolate Easter Egg Brownie

Candied walnuts, dark chocolate sauce & vanilla ice cream  
( 1 wheat ) ( 3 walnuts ) 4,7,13,14 )

Warm Granny Smith Apple Crumble

Crème anglaise & chantilly cream  
( 1 wheat ) 4,7,13,14 )

Sticky Toffee Pudding

Salted caramel ice cream & butterscotch sauce  
( 1 wheat ) 4,7,13,14 )

Grand Marnier Crème Brûlée

Silky vanilla custard infused with Grand Marnier  
( 4,7,14 )

€45 pp

Allergen guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk  
5.Crustaceans 6.Mollusc 7.Eggs 8.Fish  
9.Celery 10.Lupin 11.Mustard 12.Sesame  
Seeds 13.Soya 14.Sulphar Dioxide