

THE
ORCHARD
- G A S T R O P U B -

SUNDAY LUNCH MENU

2 COURSES: €25

3 COURSES: €32

STARTERS

Homemade Vegetable Soup

Homemade Kinnegar Porter Bread (1, 8, 9)

Smoked Salmon & Prawn Linguine

Roast Cherry Tomato Sauce, Fresh Cream, Spring Onion, Parmesan (1, 4, 6, 8, 12, 14)

Spicy Chorizo Risotto

Soft Garden Herbs, Mascarpone Cream, Black Pudding, Parmesan (1, 8)

Vol-au-Vent

Chicken & Mushroom, Creamy Sauce, Mixed Leaf Salad (4, 5, 8)

Steamed Mulroy Bay Mussels

Garlic, Fresh Cream, Spring Onions, White Wine, Served with Homemade Kinnegar Porter Bread (1, 4, 6, 8)

MAINS

Roast Stuffed Turkey & Ham

Sage & Onion Stuffing, Creamed Potatoes, Vegetables, Roast Gravy (4, 8)

Slow Cooked Roast Beef

Yorkshire Pudding, Creamed Potatoes, Vegetables, Roast Gravy (4, 8)

Baked Fillet of Salmon

Creamed Potatoes, Vegetables, Lemon Butter Sauce (2, 3, 4)

Chicken Wrapped in Bacon

Creamed Potatoes, Chorizo & Mushroom Sauce (4)

Slow Roasted Pork Belly

Carrot Puree, Creamed Potatoes, Charred Carrot, Roast Gravy (1, 8)

Vegetarian Noodle Bowl

Mixed Stir-Fried Vegetables in a Sweet Chilli Sauce, Egg Noodles (1, 5, 9, 11, 14)

DESSERTS

Homemade Apple Crumble Tartlet

Vanilla Custard, Fresh Cream, Vanilla Ice Cream (1, 5, 8)

Homemade Chocolate Brownie

Vanilla Ice Cream, Chocolate Mousse, Caramel Sauce (8)

Cheesecake of the Day

Fresh Cream, Raspberry Puree, Vanilla Ice Cream (1, 8, 14)

Trio of Ice Cream

Chocolate Crumble, Honeycomb (1, 5, 8)

Allergy Key

1. Gluten | 2. Sesame | 3. Nuts | 4. Crustaceans | 5. Eggs | 6. Fish
7. Mustard | 8. Milk | 9. Celery | 10. Peanuts | 11. Soya | 12. Shellfish
13. Lupins | 14. Sulphate