

2 COURSE €27PP  
3 COURSE €34PP

# ORCHARD

## SUNDAY LUNCH MENU

### 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 (1, 5, 8)

### Steamed Mulroy Bay Mussels

Creamy White Wine & Garlic Sauce, Spring Onions, Homemade Kinnegar Porter Bread (1, 4, 6, 8)

---

### 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)

---

### 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