



## SAMPLE LUNCH MENU

### APPETIZERS

Puff Pastry Vol -Au -Vent filled with Tender Chicken & Mushroom in a creamy wine Sauce

Chilled Glazed Fan of Melon aside Fresh Fruit & Exotic Coulis

Classical Egg Mayonnaise

Caesar Salad of Baby Cos, Herb Croutons & Crispy Bacon with Parmesan Shavings

Homemade Fresh Market Vegetable Soup

### ENTREES

Roast Irish Beef Enhanced with Bordelaise Sauce & Yorkshire Pudding

Roast Loin of Stuffed Pork finished with apple & thyme Jus

Traditional Roast of Crown Turkey & Ham, Bread Stuffing, Light Gravy & Cranberry Sauce

Bacon & Cabbage served with Parsley sauce

Steamed Pave of Atlantic Salmon with Saffron & Dill Cream

Chef's selection of vegetables & potatoes

### DESSERTS

House Style Bread & Butter Pudding with Custard Sauce

Warm Rice Pudding Served with Berry Compote

Cream Filled Profiteroles topped with Chocolate Sauce

Classic Sherry Trifle with Chantilly Cream

Carrousel of Petit Desserts

Freshly Brewed Tea & Coffee