

SUNDAY LUNCH

TO START

FARA'S SOUP OF THE DAY Served with a Crusty Roll or Brown Bread (1, 4, 7)	€5.95
SEAFOOD CHOWDER Fresh Smoked Seafood & Potato Soup. Served with Homemade Breads (2,4,7, 12, 14)	€6.20
KING PRAWN SALAD Mixed Leaves, Apple Avocado, Sun-dried Tomatoes, Honey & Mustard Dressing (1,2,4,10,13,14)	€7.20
SMOKED CHICKEN CAESER SALAD Lettuce, Bacon, Parmesan & Garlic Crutons (1,3,7,10)	€6.95
DEEP FRIED HERB CRUST BRIE Mixed Salad & Berry Compote (1,3,7)	€6.10
CRISPY DUCK CONFIT Sarladaise Potatoes, Baby Apples & Burnt Orange Slices (3,7)	€7.10

TO FOLLOW

ROAST STUFFED TURKEY & HAM Served with Cranberry Sauce, Fondant Potatoes & Roast Gravy (1,7,12)	€15.95
STUFFED FILLET OF PORK Raisin, Apricot & Herb Stuffing, Smoked Bacon & Sweet Onion Gravy (1,3,7)	€15.95
6OZ FILLET MIGNON Caramelised Onion Puree, Champ with a Creamy Pepper Sauce or Garlic Butter (1,7)	€19.95
BRAISED TOPSIDE OF BEEF Served with Mushroom Puree, Yorkshire Pudding & Pepper Sauce (3, 7,12)	€15.95
BRAISED LAMB SHANK Seasoned Crushed Potatoes, Rosemary & Thyme Sauce (12)	€16.95
BAKED FILLET OF SALMON Salsa & Herb Crust, Served with Smoked Thermidor Sauce & Stem Broccoli (1,4,7,8,10)	€16.50
WILD MUSHROOM LINGUINI Sautéed Greens, Toasted Peanuts & Garlic Bread (1,3,5,7,8)	€14.50

All Served with Seasonal Vegetables, Potatoes or Chips

Allergens

1. Cereal with Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphite
13. Lupin
14. Molluscs