

SUNDAY LUNCH

Starters

Avocado & Seafood, *Marie Rose*

Melon, & Cured Ham

Chicken Liver Pate, *Cumberland Sauce, Warm Toast*

Deep Fried Brie, *Ginger Girl's Cranberry Chutney*

Caprese Salad , *Mozzarella, Tomato & Basil Salad*

Deep Fried Mushrooms, *House Garlic Butter*

Cream of Vegetable Soup

Seafood Chowder

Main Courses

Roast Rib of Beef, *Horseradish Sauce, Yorkshire Pudding*

Supreme of Chicken, *House Garlic Butter*

Deep Fried Fillets of Lemon Sole, *Homemade Chips, Tartare Sauce*

Fresh Silver Hake, *Classic Mornay Sauce*

Glazed Fillet of Salmon, *Mint Pea Puree*

Cold Seafood Platter

(Smoked Salmon, Shrimp, Salmon & Crab Claws)

Savoury Omelette

Imelda's Vegetable Masala, *Cous Cous*

Roast Half Duckling, *Bread Stuffing, Orange Sauce ~ Suppl. 10.00*

Grilled Black Sole on the Bone, *Béarnaise ~ Suppl. 10.00*

Desserts

Chocolate Mousse, *Mixed Berry Coulis*

Eton Mess

Creamy Baileys Cheesecake

Warm Bread & Butter Pudding, *Butterscotch Sauce*

Crème Brulee

Poached Pear, *Vanilla Ice Cream, Chocolate Sauce*

Ice Cream Selection

Tea– Coffee

3 Courses 29.50

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Liqueur Coffee 7.50

House Wine Selection

White - *Verdejo*

Red - *Cabernet Sauvignon*

Per Bottle 25.50 Per Glass 7.50

Ginger Beer / Victorian Lemonade 3.50

Do Visit - enjoy... *from White Gables*

Next door for a wonderful selection of

Breads, Cakes, Take Home Meals & More!

We confirm all our Beef Products are of Irish Origin