



Easter Sunday Lunch

12.30pm – 5pm

Starters

Soup of the Day

Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)

Chorizo & Chicken Vol-Au-Vents

Chorizo, Chicken Vol Au Vent coated in a Garlic & Thyme Cream Sauce, finished with Chilli Oil
(1, 2 Wheat Flour, 4, 7, 9, 13, 14)

Pecan, Fig & Cranberry Goat Cheese Tart

Baked Fig, Pecan & Cranberry Goat's Cheese Tart, served with a Balsamic Dressing
(2 Wheat Flour, 7, 9, 10 Pecan, 12, 13, 14)

Main Courses

Irish Braised Lamb Shank

Braised Lamb Shank set on a Creamy Mash with Baby Carrots coated in a Mint & Pearl Onion Sauce (1, 7, 9, 13, 14)

Parmesan & Crispy Bacon Chicken Schnitzel

Fillet of Chicken Coated in a Golden Breadcrumb topped with Crispy Bacon & Parmesan served with Tender Stem Broccoli & Garlic Thyme Cream Sauce

Choose from Fried or Creamy Mash Potato

(1, 2 Wheat Flour, Rye & Barley, 4, 7, 9, 13, 14)

Braised Irish Featherblade Steak

set on Butter Mash Potato, Baby Carrots, Tender Stem Broccoli coated in a Thyme Sauce (1, 7, 9, 13, 14)

Creamy, Aromatic Vegan Curry (V)

Coconut Cream, Stir Fry Vegetables, Baby Potato, Coriander & Roasted Chickpeas, finished with Roasted Cashew Nut, Poppadom's & Aromatic Rice (1, 10 Cashew Nuts, 13, 14)

Whitty's Caesar Salad

Baby Gem Leaves, Crispy Bacon and Herb Croutons, coated with Creamy Caesar Dressing, finished with Parmesan Cheese, Pine Nuts (2 Wheat Flour, 4, 5, 7, 9, 10 Pine Nut, 13, 14)

Add Chicken OR Tiger Prawn

Baked Teriyaki & Wasabi Seed Salmon

Baked Fillet of Salmon Topped with Wasabi Seed, set on a Creamy Avocado Dip, with Crushed Roasted Baby Potato & Tender Stem Broccoli (1, 2 Wheat, 4, 5, 7, 12, 13, 14)

Something Sweet

Trio Of Dessert

Lemon Meringue Pie, White Raspberry Mousse, Strawberry Cheesecake
(2 Wheat Flour. 4, 7, 9, 13, 14)

3 Courses €49 per person

Food Allergens

1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc |
9. Mustard | 10. Nut | 11. Peanuts. | 12. Sesame Seed | 13. Soya | 14. Sulphur Dioxide & Sulphite