

Carrygerry Lunch Menu

3 Course €37.00 / 2 Course €32.00



**CARRYGERRY
COUNTRY HOUSE**

Homemade Roast Vegetable Soup (GF) (V)

Creamy Seafood Chowder (GF) (1,3,5,8,13)

Carrygerry Chicken Liver Patè, Chilli Apple Jelly,
Toasted Sourdough Bread (Gluten Free Bread Available) (5,10,12,14)

Mixed Leaf Salad with Smoked Bacon,
Sun dried Tomato, Black Pudding Croutons & Crisp Potatoes (5,10,12,14)

Smoked Salmon Crostini,
Cream Cheese, Guacamole & Chive Pickled Red Onion (3,5,10,14)(GF)

Oven Baked Irish Brie,
Puff Pastry, Fig Jam, Pesto Balsamic Dressing (5,7,10,12,14)

Slow Braised Featherblade of Beef,
Smoked Bacon, Pearl Onion & Rosemary Red Wine Jus (GF)(5,14)

Stuffed Breast of Chicken wrapped in Bacon
Red Wine Sauce (GF)(5,14)

Oven Baked Fillet of Salmon
topped with a Basil Crumb, White Wine Cream Sauce (3,5,14)

Crisp Calamari Rings, Dressed Leaves, Sweet Chilli Mayo (5,10,12,13)

Vegetable, Orzo & Tomato Broth
topped with Goats Cheese Bon Bons, Basil Pesto (2,5,7,12)

All the above served with Selection of Fresh Vegetables & Potatoes

Baileys & Biscoff Cheesecake,
served with Irish Cream Liqueur Ice Cream (5,12,14)

Warm Chocolate Brownie, Torched Marshmallow,
Vanilla Ice Cream & Chocolate Sauce (GF)(2,5)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice cream (GF) (2,5,14)

Warm Rhubarb Bakewell, Vanilla Ice Cream, Dissaronno Custard (2,5,7,12,14)

Strawberry Meringue,
Red Berry Sorbet, Pineapple & Malibu Gel (GF)(2,5)

Freshly Brewed Tea & Coffee

Gluten Free (GF)) Vegetarian Friendly (V) Allergen List Below

Allergen List

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|----------------|------------------------|
| 1. Crustaceans | 8. Celery |
| 2. Eggs | 9. Sesame Seeds |
| 3. Fish | 10. Mustard |
| 4. Peanuts | 11. Lupin |
| 5. Dairy | 12. Wheat |
| 6. Soybeans | 13. Molluscs-Shellfish |
| 7. Nuts | 14. Sulphur Dioxide |

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