



Carrygerry Lunch Menu

3 Course €37.00 / 2 Course €32.00

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)

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

Oven Baked Irish Brie,
Puff Pastry, Cranberry Compot, toasted mixed nuts & seeds (2,5,7,9,12,14)

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

Baked Goats Cheese En Croute, Dressed leaves, Fig Jam,
Red Pepper Coulis & Basil Pesto (GF) (V) (5, 7,14)

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

Pan-Fried Fillet of Salmon Herb Crusted ,
White Wine Cream Sauce (GF)(3,5,13,14)

Chunky Vegetable & Chickpea Tikka,
Coconut Cream & Ginger served with Steamed Rice (GF)(V)(14)

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 Spiced Apple Crumble served with Vanilla Ice Cream (2,5,12)

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

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