

Carrygerry Sunday 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)

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)

Traditional Roast Stuffed Turkey & Honey Glazed Ham,
served with roasted parsnips, homemade roast gravy & tangy cranberry sauce (GF)(5,14)

Breast of Chicken stuffed with Roasted Red Pepper & Goats Cheese,
Basil Pesto & Red Pepper Coulis (GF)(5,14)

Slow Braised Featherblade of Beef,
Smoked Bacon, Pearl Onion & Rosemary Red Wine Jus (GF)(5,7,14)

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

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

All the above served with Selection of Fresh Vegetables & Potatoes

DESSERT MENU



CARRYGERRY
COUNTRY HOUSE

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)

Nana's Christmas Plum Pudding,
Brandy Custard, Vanilla Ice Cream (GF available on request)(2,5,7,12,14)

Steamed Orange Pudding
Orange Liqueur Syrup, Chocolate Ice Cream (2,5,14)(GF)

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 |