



# Carrygerry Sunday Lunch Menu

**2 Course Meal €30.00/3 Course Meal €35.00**

Homemade Roast Vegetable Soup (GF) (V)

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

Carrygerry Chicken Liver Pate, Chilli Apple Jelly, Sourdough Bread (510,12,14)

Baked Goats Cheese Puff Pastry Tartlet with Fig Jam, Toasted Seeds, Dressed Leaves,  
Balsamic Dressing (2,5,9,10,12,14)

Caesar Salad with Cos Lettuce, Bacon Lardons, Cherry Tomatoes, Crunchy Croutons,  
Shaved Parmesan, Carrygerry Caesar Dressing (5,10,12,14)(GF w/o Croutons)

Smoked Salmon Croistini, Avocado, Lemon Creme Fraiche & Pickled Cucumber (3,5,10,12,14)

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Slow Braised Beef Featherblade Steak, Red Onion Marmalade, Yorkshire Pudding,  
Pan Gravy (5,12,14) (GF without Yorkshire)

Breast of Chicken stuffed with Black Pudding wrapped in Bacon,  
Whole Grain Mustard Seed & Guinness Cream Sauce (5,12,14)

Pan Fried Fingers of Fresh Salmon, Lime, Dill, Sauteed Vegetables, Roast Pinenuts (GF)(5,3)

Roast Pork Belly, Chive Mash Potatoes, Apple Sauce, Pan Gravy (GF) (5,14)

Goats Cheese & Cherry Tomato Quiche, Leaf Salad, Chunky Chips, Garlic Mayo  
(5,2,10,12,14)

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Rhubarb & Ginger Cheesecake with Rhubarb Compote, Vanilla Ice Cream (2,5,12)

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

Irish Cream Liqueur Ice Cream, Mini Fudge, Vanilla Shortbread(2,5,14,12)(GF w/o Shortbread)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (GF) (2,5)

Meringue Nest filled with Coconut Lemon Curd topped with Mango, Pineapple, Mint Salsa  
(GF)(2,5)

Espresso Bread & Butter Pudding with Toasted Nuts & Vanilla Custard (2,5,7,12)

Freshly Brewed Tea & Coffee

## Gluten Free GF Allergen List

1. Crustaceans
2. Eggs
3. Fish
4. Peanuts
5. Dairy
6. Soybeans
7. Nuts

## Vegetarian Friendly V

8. Celery
9. Sesame Seeds
10. Mustard
11. Lupin
12. Wheat
13. Molluscs-Shellfish
14. Sulphur Dioxide