

Carrygerry Sunday Lunch Takeaway Menu **Served 1- 4pm (2 course €22 or 3 course €27)**

Field Mushroom & Spring Onion Vol au Vent (2,5,10,12)

Carrygerry Chicken Liver Patê, Redcurrant Jelly, Toasted Sour Dough
(Gluten Free Bread Available) (5,10,12,14)

Crispy Calamari, Leaf Salad, Sweet Chilli Mayo (5,10,12,13)

Caesar Salad of Baby Gem Leaves, Cherry Tomatoes, Crunchy Croutons, Shaved Parmesan,
topped with Warm Smoked Chicken (5,7,12) (GF without Croutons) (V without Chicken)

Slow Braised Beef Featherblade Steak,
Red Wine Sauce, Yorkshire Pudding Red Onion Marmalade (GF without Yorkshire) (2,5,12,14)
Stuffed Breast of Chicken wrapped in Bacon, Herb Mash, Red Wine Sauce with Garden Rosemary
(GF) (5,14)

Selection of Seafood
Salmon, Seabass, & Tiger Prawns, White Wine Cream, Fresh Chives (GF) (1,3,5,14)

Fillet of Pork Steak Schnitzel
Coated in Golden Crumb, Guinness & Grain Mustard Cream Sauce (2,5,10,12,14)

Spinach & Ricotta Ravioli
Mushroom & Tarragon Cream, Nutty Rocket Pesto, Parmesan Crisp
(V) (2,5,7,12,14)

All the above served with Selection of Fresh Vegetables & Potatoes

Toblerone Cheesecake (5,7,12)

Warm Chocolate Brownie, Baileys & Chocolate Sauce (GF) (2,5)

Banoffi Tart, Caramel Sauce (2,5,12)

Warm Apple & Strawberry Crumble Tart (2,5,12)

Mini Strawberry Meringue, Pineapple & Mint Salsa (GF) (2,5)

Freshly Brewed Tea & Coffee

Gluten Free GF Vegetarian Friendly V

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 |