



LEIXLIP MANOR  
— AND GARDENS —

**Sunday Lunch Menu**

**Soup of the Day:** served with a Freshly Baked Bread Roll (2)

**Summer House Salad:** Avocado, Pineapple, Giant Cous Cous, Melon and Cherry Tomato topped with Feta Cheese mixed with Baby Spinach and Rocket tossed in a French dressing (1, 2)

**Flaked Poached Salmon and Shrimp:** Served on a bed of chargrilled Peppers and Courgettes, Shitake Mushrooms with Ginger Honey Soya Glaze and Sesame Seeds (7, 5, 9)

**Basket of Melon Filled with Exotic Fruit Salad:** Strawberry, Melon, Pineapple, Watermelon and Plums drizzled in Mango Coulis and Mint Crème Fraiche.

**Cajun Seasoned Chicken Strips:** Served on a bed of Cos Lettuce and Caesar Dressing with Herb Croutons and Parmesan Shavings (1, 2, 11, 12)

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**Roast Beef:** with Yorkshire Pudding, Roast and Mash Potato and Red Wine Jus (1, 2, 11, 14)

**Honey Baked Loin of Bacon:** with Green Cabbage and Parsley Sauce (1, 2)

**Summer Vegetable Stir Fry:** With Strips of Chicken served with Egg Noodles and Soya Dip (10,11,12)

**Half Roasted Farm House Chicken:** Marinated in Lime and Cajun with Crashed Baby Potato and Bonne-Femme Sauce (10)

**Oven Baked Atlantic Hake:** Topped with Grape set on Wild Mushroom Mash Potato with Cream Mango Sauce and Caramelised Red Onion (2, 7, 14)

*All Main Courses are served with Selection of Fresh Seasonal Vegetables and Potatoes*

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**Fresh Fruit Meringue** with Raspberry Sorbet (1, 2)

**Mixed Berry Crumble** with Crème Anglaise (1, 2)

**Strawberry Cheesecake** with Berry Compote (1, 2)

**Freshly Brewed Tea or Coffee**

**Allergens:** 1. Gluten, 2. Dairy, 3. Peanuts, 4. Nuts, 5. Sesame, 6. Molluscs, 7. Fish, 8. Shellfish/Crustaceans, 9. Soya, 10. Celery/Celeriac, 11. Eggs, 12. Mustard, 13. Lupine, 14. Sulphites

**3 Course Menu - €25.00 per person**