



SAMPLE MENU

Starters:

Cream of Vegetable Soup (1w,7,9,11)

Goats Cheese, Pear & Walnut Salad (7,8)

seasonal leaves, pear & candied walnut dressed in house dressing, beetroot glaze & chargrilled goats' cheese (7,8)

Lakeside Seafood & Shellfish Chowder
(1w,2,4,7,9,12,14)

Trio of Ripe Melon
Fruit Sorbet, Fruit Coulis

Warm Smoked Chicken & Bacon Salad
with sundried tomatoes, crispy bacon, sauteed baby potatoes, honey & mustard dressed salad leaves.
(10.12)

Mains:

Roast Sirloin of Irish Beef
On creamed potato, with pan gravy & Yorkshire pudding(1w,3,6,7,12)

Pan Seared Supreme of Chicken
With wild mushroom sauce (6,7,9,12)

Baked Fillet of Salmon
With Sicilians tomato Cream (2,4,7,9,12,14)

Vegetarian Tagliatelle Pasta
with spinach, fresh parmesan shavings served with garlic ciabatta (1w,3,7,12)

Roast Stuffed Turkey & Ham
Pan jus gravy & cranberry sauce (1w, 6, 7, 11, 12)



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Desserts:

Trio of Ice Cream (1w,3,7)
Served, with chocolate sauce.

Cheesecake of the day (1w,3,7)
With fruit coulis & whipped dairy cream

Warm Apple & Cinnamon Crumble
Served with bourbon vanilla ice cream, crème anglaise(1w,3,7,10,12)

Warm Chocolate Brownie (1w,3,7,8)
With vanilla ice-cream & chocolate sauce

Sticky Toffee Pudding (1,3,7)
with caramel sauce and vanilla ice cream

Bewley's Tea/Coffee

ALLERGENS: 1w=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeriac, 10 =mustard, 11= sesame seeds, 12= sulphur dioxide (sulphites),13= lupin, 14= molluscs w=wheat

If you have any additional dietary requirements, please ask your waitress and we will be delighted to assist.

We also have a children's menu "Kid Size Me" with loads of healthy options available, please ask your server.

3 Course Lunch with Tea/Coffee €41.00

2 Course Lunch with Tea/Coffee €35.00

****All main courses are served with a selection of vegetables & potatoes**
Side Orders: Chips €4.75
Onions & Mushrooms €4.75