



The
KEADEEN
Hotel
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Sunday Lunch Table d'Hôte Menu

26 August 2017

To Start

Caesar Salad with Garlic Croutons, Parmesan Shavings & Bacon Lardons

Timbale of Fresh Seafood & Boston Prawns with Sauce Marie Rose

Savoury Chicken & Mushroom Vol Au Vent

Duck Liver Pate with Chutney & Melba Toast

Cream of Vegetable Soup

Main

Roast Leg of Curragh Lamb with Fresh Herb Stuffing & Rosemary & Thyme Jus

Pan Fried Chicken Supreme with a Sweet Capsicum Sauce

Roast Bronzed Turkey Breast & Sugar Baked Ham with Fresh Herb Stuffing & Roast Gravy

Grilled Dorne of Salmon with Café de Paris Sauce

Crisp Honey Roast Duckling with Orange & Grand Marnier Glaze

Tartlet of St. Tola's Goats Cheese with Roast Vegetables & Mixed Leaf Salad

Served with Seasonal Fresh Vegetables & Potatoes

Dessert

Warm Dutch Apple Tart with a Hot Vanilla Sauce

Marbled Double Chocolate Cheesecake with a White Chocolate Sauce Anglaise

Toasted Almond Meringue Roulade with Fresh Strawberries and a Trio of Fruit Sauces

Bailys Cream & Belgian Chocolate Slice with Ice Cream and a Rich Chocolate Sauce

Assiette of Mini Desserts with a Raspberry Sorbet

Tea or Coffee

Please alert your server to any allergies/intolerances you may have so that we may provide you with a suitable alternative

€32.00