

THE MOORINGS

4 COURSE MENU €27.00

SUNDAY LUNCH MENU 12:30PM - 2:30PM

STARTERS

Chef's Cream of Vegetable Soup (7,9)	€5.95
Brie Cheese (5,6,7,8,12) on a bed of seasonal salad & mixed nuts, drizzled with a beetroot glaze	€7.80
Golden Fried Prawns in a Tempura Batter (1,2,3,7,10) on a bed of seasonal leaves & drizzled with a sweet dill dressing	€7.80
Vanilla & Red Wine Scented Poached Pear & Cashel Blue Cheese Salad (5,7,9,12) with roasted walnuts, citrus cream & killowen yogurt dressing	€7.80
Chilled Cajun Chicken (1,3,4,6,7) on a bed of cos lettuce, with fresh parmesan, herb croutons & caesar dressing	€7.80

MAIN COURSES

Prime Roast Striploin of Irish Beef (1,3,7,9) carved on a red wine & thyme sauce with yorkshire pudding	€16.25
Baked Fillet of Hake (1,2,4,5,7,12) topped with a pesto crust with a citrus butter sauce	€16.25
Supreme of Chicken (1,3,6,7,9,10,11,12) filled with a smoked bacon, scallion & herb stuffing with a tarragon sauce	€16.25
Roast Salmon Fillet (2,4,7,12) sprinkled with smoked paprika, sesame seeds & finished with a saffron & chive cream	€16.25
Roast Loin Of Pork (3,7,9) with honey & sage with a baileys cream apple sauce	€16.25
Rigatoni Pasta (1,3,7,9) cooked with stir fry vegetables in a wild mushroom, basil & parmesan cheese sauce	€16.25

DESSERTS

Caramel Panna Cotta (1,3,6,7,8) served with a fresh cream and honeycomb ice cream	€7.85
Assiette Du Chef (1,3,6,7,8) selection of mini desserts	€7.85
Warm Sticky Toffee Pudding (1,3,6,7,8) served with fresh cream, butterscotch sauce & cappuccino ice cream	€7.85
Chocolate Orange Tart (1,3,6,7,8) served with chantilly cream & chocolate sauce	€7.85
Vanilla Crème Brulee (1,3,6,7,8) served with homemade biscuits	€7.85
Freshly Brewed Tea or Coffee	€2.90

Food Allergens

1.Cereals containing Gluten 2.Crustaceans and products thereof 3.Eggs and products thereof 4.Fish and products thereof
5.Peanuts and products thereof 6.Soybeans and products thereof 7.Milk and products thereof 8.Nuts 9.Celery and products thereof
10.Mustard and products thereof 11.Sesame Seeds and products thereof 12.Sulphite 13.Lupin and products thereof 14.Molluscs and products thereof