

Carrygerry Lunch Menu

3 Course €35.00 / 2 Course €30.00



CARRYGERRY
COUNTRY HOUSE

Homemade Roast Vegetable Soup (GF) (V)

Creamy Seafood Chowder (GF) (1,3,5,8,13)

Carrygerry Chicken Liver Patè, Chilli Apple Jelly,
Toasted Sourdough Bread (Gluten Free Bread Available) (5,10,12,14)

Baked Brie in Puff Pastry Tartlet,
Cranberry & Orange Compote, Dressed Leaves, Nutty Bacon Crumb (2,4,5,7,10,12,14)

Slow Braised Featherblade Beef Steak, on a bed of Mash, Creamy Peppercorn Sauce (GF) (5,14)

Breast of Chicken marinated in Buttermilk,
Honey & Thyme coated in Panko Crumb, Warm Cranberry & Orange Chutney, Red Wine Sauce
(5,12,14)

Roast Turkey Breast & Honey Glazed Ham,
Mixed Herb Stuffing, Roast Parsnips, Pan Gravy, Cranberry Sauce (5,10,14)(GF)

Panfried Fillet of Salmon, Sautéed Bellpeppers & Red Onion,
Coconut Broth infused with Mild Green Curry (3,5,13)(GF)

Baked Filo Tartlet of Mini Ratatouilli & Mixed Bean,
Glazed with Goats Cheese (optional), Tomato Coulis, Rocket & Mixed Nut Pesto (5,7,12) (V)

All the above served with Selection of Fresh Vegetables & Potatoes

Baileys Cheesecake, Chocolate Sauce, Vanilla Ice-cream (5,12,14)

Warm Chocolate Brownie, Torched Marshmallow,
Vanilla Ice Cream & Chocolate Sauce (GF)(2,5)

Salted Caramel Ice Cream, Mini Fudge pieces, Gingerbread Biscuit (2,5,12)
(GF without Gingerbread)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (GF) (2,5)

Nana's Christmas Pudding, Brandy Anglaise, Vanilla Ice-cream (2,5,7,12,14)
(GF Pudding available on request)

Freshly Brewed Tea & Coffee

Gluten Free (GF)) Vegetarian Friendly (V) Allergen List Below

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