

Carrygerry Sunday Lunch Menu

3 Course €37.00 / 2 Course €32.00



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)

Crisp Springroll of BBQ Pulled Pork,
Red Onion & Bell Pepper, BBQ Sauce, Dressed Leaves (5,10,12,14)

Baked Goats Cheese BonBons, Tangy Mango Chutney,
Garden Beetroot, Dressed Leaves, Aged Balsamic Dressing (2,5,10,12,14)

Slow Braised Featherblade of Beef,
Yorkshire Pudding, Red Onion Marmalade, Pan Gravy
(GF without Yorkshire Pudding)(5,12,14)

Supreme of Irish Chicken stuffed with Meeres Black Pudding (Quin),
Guinness & Wholegrain Mustard Cream (5,10,12,14)

Oven Baked Fillet of Salmon,
topped with a Fresh Basil Crumb, White Wine Cream Sauce (GF)(3,5,14)

Crisp Fried Calamari Rings,
Fresh Lime, Sweet Chilli Mayo, Dressed Leaves (2,5,10,12,13,14)

Cherry Tomato & Goats Cheese Quiche,
Dressed Salad, Chunky Chips, Garlic Mayo Dip (2,5,10,12,14)

All the above served with Selection of Fresh Vegetables & Potatoes

DESSERT MENU

Lemon & Lime Cheesecake, Strawberry & Mint Salsa, Toasted Coconut, Redberry Sorbet (5,12,14)

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

Irish Cream Liqueur Ice Cream, Mini Fudge pieces, Shortbread Biscuit (2,5,12)
(GF without Shortbread)

Strawberry Meringue, Vanilla Ice Cream (GF) (2,5)

Warm Rhubarb Crumble, Custard & Vanilla Ice Cream (2,5,12)

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 |