

GULLANES HOTEL

ALL OCCASIONS MENU

STARTER

CHEF'S HOMEMADE CREAM OF VEGETABLE SOUP

(1,2A,2D,4,7,9,13,14)

CREAMY CHICKEN & MUSHROOM VOL AU VONT

(1,2A,4,7,14)

HOMEMADE GOLDEN FRIED GARLIC MUSHROOMS

(1, 2A,4,7,9,12,14)

CHICKEN CASEAR SALAD

(2A,4,7,9,13)



MAIN COURSE

PRIME ROAST SIRLOIN OF IRISH BEEF

Yorkshire pudding, creamy mashed potato, seasonal vegetables, Rich Jus

(1,2A,4,7,9,13,14) (GRF)

ROAST STUFFED TURKEY AND HAM

served with creamy mashed potato & seasonal vegetables, cranberry tarlet

(2A,2C,2D,4,7,13,14)

THAI PANANG CHICKEN CURRY

curry with coconut milk, potato, lentil, peppers , onions, coriander

served with basmati rice.

(1,3,5,7,13,14)

BAKED FILLET OF SALMON

Served with creamy mashed potatoes, seasonal vegetables.

white wine & mushroom sauce

(5,7,13,14) (GF)



DESSERT

GULLANES ASSIETTES OF DESSERTS

(2A,4,7,10,11)

TEA OR COFFEE

(7)

3 COURSE €32.00 2 COURSE € 28.00

ALLERGENS :

1.CELERY 2. CEREALS CONTAINING GLUTEN 2A WHEAT 2B RYE 2C BARLEY 2D OATS
3. CRUSTACEANS 4. EGGS 5. FISH 6. LUPIN 7. MILK 8. MOLLUSCS 9.MUSTARD
10. NUTS 11.PEANUTS 12.SEASAME SEEDS 13. SOYA 14. SULPHUR DIOXIDE