



## MENU 2023

Creamy Chicken & Mushroom Vol au Vont (1,2,4,7)

Smoked Salmon Salad (1,4,5,7,9,10,13)

Homemade Golden Fried Mushrooms  
served with a Garlic Dip (2,4,7,9,12,13)

Chefs Cream of Fresh Vegetable Soup  
served with Freshly Baked Roll or Brown Bread  
(1,2,4,7,13,14)

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### Roast Sirloin of Irish Beef

Served with yorkshire pudding, red wine jus  
( GFR ) (4,9,7,12)

### Roast Turkey & Honey Glazed Ham

Sage & onion stuffing, rich gravy, cranberry sauce  
(GFR) ( 2,4,7,12,13)

### Baked Fillet of Salmon

Spiced fillet of salmon served with a creamy pesto sauce  
(1,7,10,11,13)

### Sweet Potato & Lentil Coconut Curry

Served with basmati rice  
( 1,3,5,7,10,13)

All above served with Mashed Potato & Seasonal Vegetables (7,12)

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Gullanes Signature Assiette of desserts

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Tea or Coffee (7)

*Allergens : 1. Celery 2. Cereals Containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk  
8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide*

**3 course € 28.00**

**2 course € 25.00**

# Children's Menu

½ Homemade Cream of Soup of the Day

Mini Garlic Bread

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Roast Stuffed Turkey & Ham

Roast sirloin of Irish beef

***Served with creamy mashed potato , seasonal vegetables***

Crispy Chicken Goujons & Chips

Penne Pasta served with Creamy Tomato Sauce on the Side

Kids ¼ Pounder & Chips

Kids Sausage ,beans & Chips

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Jelly & Ice Cream

Selection of Ice Cream

3 Course €16.00

2 Course €13.00

Complimentary Jugs Mi Wadi