

Menu

EASTER SUNDAY

Sunday 20th April 2025

Chefs Cream of Fresh Vegetable Soup

served with Freshly Baked Roll or Brown Bread (1,2,4,7,13,14)

Beetroot & Goats Cheese Salad

Panko coated goat's cheese, rocket, carrot, with a honey & rosemary dressing.

(2,2A,4,6,7,13)

Homemade Golden Fried Mushrooms

served with a Garlic Dip (2,4,7,9,12,13)

Creamy Chicken & Mushroom Vol au Vont

(1,2,4,7)

Prime Roast Sirloin of Irish Beef

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

(2, 7, 10, 12)

Roast Leg of Galway Lamb

Creamy mashed potato, seasonal vegetables, Rich Jus

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

Baked Fillet of Salmon

Creamy mashed potato, white wine & mushroom sauce

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

Roast Stuffed Turkey & Honey baked Ham

Creamy mashed potatoes, seasonal vegetables, cranberry tartlet

(2,4,7, 12, 13, 14)

Thai Yellow Chicken Curry

yellow curry with coconut milk, sweet potato, lentil, peppers , onions, coriander and peppers, served with basmati rice.

(1,3,5,7,10,13)

Gullanes Assiette's of signature desserts

Tea or Coffee (7)

3 Course Lunch € 35.00

2 Course Lunch € 30.00