

Gullanes Hotel
Sunday Lunch Menu

STARTERS

HOMEMADE CREAM OF VEGETABLE SOUP

served with brown bread or freshly baked rolls
(1,2A,2D,4,7,9,13,14)

CHICKEN CAESAR SALAD

crispy bacon, gem lettuce, parmesan shavings,
croutons, caesar dressing (2a,4,7,9,13)

HOMEMADE GARLIC MUSHROOMS

mushrooms coated in breadcrumbs , deep fried
served with garlic dip
(1,2A,4,7,9,12,14)

CHICKEN AND MUSHROOM VOL AU VONT

served with brown bread or freshly baked rolls
(1,2A,2D,4,7,9,13,14)

MAIN COURSES

PRIME ROAST SIRLOIN OF IRISH BEEF

creamy mashed potato, seasonal vegetables, rich gravy
(1,4,7,9,13,14) (GF)

ROAST STUFFED TURKEY & HONEY BAKED HAM

creamy mashed potato, seasonal vegetables, rich gravy
(2A,2C,2D,4,7,13,14)

BAKED FILLET OF SALMON

creamy mashed potato, seasonal vegetables,
white wine & mushroom sauce
(3,4,5,7,14) GF

ROAST LEG OF GALWAY LAMB

creamy mashed potato, seasonal vegetables, rich gravy
(7,14)

DESSERTS

HOMEMADE APPLE PIE WITH ICE CREAM

(2A,4,7,10,13,14)

HOMEMADE CHEESECAKE OF THE DAY

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

SELECTION OF ICE CREAM IN TUILLE BASKET

(2A,7)

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