

Jules

SUNDAY LUNCH

2 Courses - €20 pp

3 Courses - €25 pp

STARTERS

Crispy Chicken Wings

Smoked Red Pepper Sauce, Garlic Dip

Seasonal Soup

Homemade Brown Bread

Baby Gem Caesar Salad

Crispy Bacon, Black Olives, Garlic Croutons,
Fresh Parmesan and Dressing

Bruschetta

Tomatoes & Garlic, Pesto & Poached Free-Range Egg
Toasted Italian Style Focaccia Bread

Home Smoked Salmon Cakes

Squash Puree, Pickled Fennel

MAIN COURSES

Roast Sirloin of Beef

Carmelised Button Onions, Chive Potato,
Celeriac Puree

Our beef is Irish, grass-fed & aged for 28 days.

Pan Fried Irish Lamb Cutlets

Garlic Crumb, Colcannon Potato

Herb Crumbed Baked Cod

Squash Risotto, Fennel Lemon Salsa

Pan Roast Chicken Ballantine

Tullyard Smoked Bacon,
Wild Mushroom Cream

Chick Pea and Chia Seed Cakes

Roast Red Pepper, Aubergine Purée

DESSERTS

Warm Bread and Butter Pudding

Sticky Apricot Compote, Homemade Vanilla Ice-Cream

Selection of Homemade Ice-Cream

Brandy Snap Basket

Chilled Belgian Chocolate Soufflé

Analgise Sauce, Raspberry Sorbet

Freshly brewed tea & filtered coffee

are included in the Set Menu.

Bailey's Cream Parfait

Candied Popcorn, Broken Hazelnuts

Irish Coffee, Calypso Coffee, Baileys Coffee €5.60

Selection of Herbal Teas €2.50

Espresso, Macchiato, Americano, Latte, Café

Apple Crumble

Vanilla Cream, Homemade Ice-Cream

Mocha €3.00

Cappuccino €3.30