

Menu

Mother's Day

Sunday 30th March 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)

Honey Roast Half Duck

served on a Thai chilli, ginger, coriander potato cake with a plum sauce

(2A,7,13,14) (GRF)

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