

**SAMPLE SUNDAY LUNCH MENU 2011**

**BAILEYS BAR AND COURTYARD RESTAURANT**

*SERVED 12.30 UNTIL 3.00PM*

*Salad of Baby Cos Leaves with smoked Chicken, Parmesan & Croutons Tossed in a Caesar Dressing*

*Homemade Vegetable Soup*

*Spiced Salmon, Crab & Shrimp Fish Cakes on a mixed leaf Salad, Saffron & Lemon Mayonnaise*

*Crisp Fried Shredded Duck & Vegetable Spring Roll with Hoi Sin Dressing*

*Chilled water Melon Plate with a Passion-fruit Sorbet and a wild Berry Compote*

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*Roast Prime Sirloin of Irish Beef with, Yorkshire Pudding and roast Gravy*

*Oven-baked Fillet of Chicken with a herb Stuffing wrapped in Bacon, Red Wine Sauce*

*Roast Leg of Kildare Lamb with Roast Potato on a minted red wine sauce*

*Strands of Tagliatelle in a Creamy Parmesan & White Wine Sauce with Bacon*

*Baked Escalope of Salmon with Crushed Pea Puree and a White Butter Sauce*

*Tartlet of "Bluebell Falls" Goats Cheese & Roasted Vegetables on a mixed leaf salad*

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*Traditional Vanilla Scented Rice Pudding Served with Warm Jam*

*Selection of Ice-Cream in a Tuile Basket With Fresh Fruit Coulis*

*Homemade Fresh Fruit Pavlova With strawberry Ice Cream*

*Warm Apple Pie with Crème Anglaise  
& Vanilla Ice-Cream*

*Sticky Toffee Pudding with Honeycomb Ice-Cream & Butterscotch Sauce*

**€23.00**