LAKE OF SHADOWS
HOTEL

SUNDAY LUNCH

12:30 - 3:00PM | 3 COURSES €27.50

HOMEMADE VEGETABLE SOUP (5,6,14)

SERVED WITH FRESHLY BAKED BREAD

CRISPY BREADED MUSHROOMS (2, 5, 8,14,16)

SERVED WITH GARLIC MAYONNAISE

CREAMY CHICKEN AND HAM VOL-AU-VENTS (2, 5, 8,14,)

MAIN COURSE

ROAST STUFFED TURKEY & HAM (5,14,16)

SERVED WITH ROAST GRAVY

SLOW ROASTED SILVER SIDE OF BEEF (2, 5,14,16)

SERVED WITH YORKSHIRE PUDDING & ROAST GRAVY

STEAMED FILLET OF ATLANTIC COD (2,5,6,8,10)

FRESH ATLANTIC COD FILLET, SERVED ON A BED OF CREAMED POTATOES, BASIL PESTO & WHITE WINE SAUCE.

VEGAN TAGLIATELLE* (*COMPLETE DISH)

WITH TOMATO & BASIL SAUCE

****ALL SERVED WITH CREAMED POTATO AND SEASONAL VEG****

DESSERTS

WARM CHOCOLATE FUDGE CAKE | WITH VANILLA ICE CREAM (2,4,5,14,21)

APPLE PIE | WITH CUSTARD & VANILLA ICE CREAM (2,5,11,14)

SELECTION OF ICE CREAM (5)

VEGAN VANILLA ICE CREAM

COMPLIMENTARY TEA/COFFEE

LATTE / CAPPUCCINO EXTRA €1.80

1. Peanuts, 2.Eggs, 3.Molluscs, 4.Tree Nuts, 5.Milk, 6.Celery, 7.Sesame, 8.Mustard, 9.Wheat, 10.Fish, 11.Sulphites, 12. Lupin, 13. Crustaceans, 14. Wheat flour, 15.Semolina, 16.Wholemeal, 17.Wheat Bran, 18.Rye, 19.Barley, 20.Oats, 21.Soya, 22.Egg traces