

The BRASSERIE

SUNDAY LUNCH MENU

SAMPLE MENU

CARVED SUNDAY LUNCH TO SHARE AT THE TABLE

From 4 guests sharing

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS

ROSEMARY & GARLIC ROAST STRIPLOIN OF BEEF and SALMON EN CROUT | 27.50 per person

BASIL & LEMON BASTED CHICKEN and BAKED LENTIL, CHICKPEA & CORIANDER LOAF | 22.50 per person

HONEY GLAZED HAM & TURKEY ROULADE and COCOTTE OF CARLINGFORD SEAFOOD | 27.50 per person

All served with a choice of crunchy vegetables, potatoes,
sauces and dips – nothing else needed!

TO START

SHARING FAMILY BOWLS OF MIXED SALADS | 6.00 per person

Flavours, crunchy and healthy

COCOTTE OF TODAY'S SOUP and CHOWDER | 6.50 per person

Creamy as they should be

SELECTION PLATTER OF STARTERS | 9.50 per person

Something for everyone in the audience

SEAFOOD PLATTER and MOULE MEUNIERE | 12.50 per person

Just like in France

SALADS YOUR WAY – SMALL/ REGULAR OR LARGE TO SHARE

ROAST PUMPKIN SALAD SM 7.50 | REG 9.90 | LG 14.50

Nutritious and scrumptious chickpeas, kale, coriander and pomegranate in a zesty lemon dressing
(Contains 6,12) – Vegan

Add on Vegan feta style cheese 4.00

THE BRASSERIE CAESAR SM 7.50 | REG 9.90 | LG 14.50

Crisp smoky pancetta and buttery focaccia fingers, our creamy House Caesar dressing tossed baby gem
Served of course with heaps of parmesan shavings

VERMICELLI NOODLE AND CHILLI SALAD SM 7.50 | REG 9.90 | LG 14.50

Full of flavours of crisp vegetables and fresh coriander, tossed in rice vinegar and sprinkles of sesame
(Contains 6,9,10,11,12)

Add Chicken or Vegan Feta style cheese to above 4.00

(Contains 6)

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs