

LOUGH **esKe** CASTLE
— D O N E G A L —

Festive Sunday Lunch

Vegetable soup with Hasselback potato and herb oil **7 9**

Roast chicken with garlic croutons, baby gem, parmesan and Caesar dressing **1 3 7 12**

Hot smoked salmon, samphire and chive velouté and caviar **2 4 7 9 12 14**

or

Roast sirloin of beef, pomme purée, Yorkshire pudding, mushroom duxelle and roast gravy **1 3 7 9 12**

Turkey and ham with honey & mustard glazed chipolata, sage stuffing
Chestnut and cranberry gravy **1 7 9 10 12**

Market fish, cavolo nero, garden peas, grilled pancetta and herb velouté **2 4 7 9 12 14**

Pithivier with leek and wild mushroom, broccoli, kale
and wholegrain mustard velouté **1 3 7 9 10 12**

or

Lemon meringue tart and raspberry sorbet **1 3 7**

Christmas pudding, caramelised cream and cinnamon analgise **1 3 7 8 12**

Strawberry parfait, honeycomb and Chantilly cream **1 7**

or

Tea or coffee

€35 Per Adult

Gluten **1** Crustaceans **2** Eggs **3** Fish **4** Peanut **5** Soy **6** Milk **7** Nuts **8**

Celery **9** Mustard **10** Sesame **11** Sulphur Dioxide **12** Lupin **13** Molluscs **14**

A variety of dishes can be prepared with gluten free ingredients.

However, please note that our kitchen is not entirely gluten free.

