

# Wineport Lodge Sunday Lunch Menu

Two Courses €27.50

Three Courses & Tea / Coffee €39

Children's Portions

Two Courses €10.95

Three Courses €14.95

## Starters

Wineport leek & potato soup

Lemon & dill cured salmon,  
pickled red onion salad

Confit duck leg, Spanish braised barley

Smoked mackerel pate, toasted sourdough,  
pear & red onion chutney

Beetroot & caramelized red onion,

Galway goats cheese tart

## Main Courses

Roast sirloin of CR Tormeys dry aged beef  
roast potatoes & vegetables, Yorkshire pudding  
red wine jus

Grilled Atlantic salmon, coriander & chilli, crushed potatoes, toasted  
hazelnut mangetout, ginger & sweet soy dressing

Paprika crusted chicken supreme,  
mashed red skin potatoes, buttered corn

Horan's pan-fried pork chop,  
Buttered calvo nero, creamy mash & cider jus

Wild mushroom & parmesan risotto

## Suppliers

Beef; Tormey family farm co. Westmeath. Pork; Horan's pork butchers Athlone  
Glenfield rapeseed oil; Birr co. Offaly Fruit & vegetables; Behan's Irishtown country market Athlone

*If you need information regarding food allergens in our dishes please ask a member of staff*

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## Desserts

Apple & cinnamon crumble

Liquorice gelato

Chocolate brownie

Chocolate sauce & vanilla ice-cream

Coffee Crème brûlée

Served with biscotti

Selection of ice-cream

Brandy snap basket

Mixed berry pavlova

with yoghurt sorbet

## Teas

Robt. Roberts luxury blend

Earl Grey

Peppermint

Camomile

Green

## Coffees

Americano

Cappucino

Caffè latte

Espresso

Caffè mocha

Hot chocolate