

SUNDAY LUNCH MENU

SERVED EVERY SUNDAY 12.30 - 3.00PM



CLAYTON HOTEL SILVER SPRINGS

TO START

Soup of the Day

Sometimes smooth, sometimes rustic but always homemade served with fresh soda bread.

(Contains Allergens 6 wheat, 7, 9, 12)

Creamy Seafood Chowder

Fresh fish and shellfish with freshly baked soda bread.

(Contains allergens 3 cod, hake, salmon & haddock, 6 wheat, 7, 8, 9, 12)

Crispy Fish Cakes

With herbs and spices in Japanese panko bread crumb, pink peppercorn and lime crème fraiche. Served with a petite salad.

(Contains allergens 3 cod hake salmon & haddock, 6 wheat, 7, 9, 11)

Chicken Caesar Salad

Crispy baby gem, garlic and herb croutons, streaky bacon, creamy Caesar dressing, parmesan shavings.

(Contains Allergens 6 wheat, 7, 9, 11)

Bruschetta of Plum Tomato, Basil & Mozzarella

rocket, parmesan and sundried tomato salad, balsamic reduction.

(Contains allergens 6 wheat, 7, 12)

MAINS

Slow Roasted Sirloin of Irish Beef

Scallion whipped potatoes, honey roasted carrots and homemade Yorkshire pudding.

(Contains allergens 6 wheat, 7, 11, 12)

Parmesan & Herb Crusted Salmon

Served with chilli spinach, buttered baby potatoes and lime hollandaise sauce.

(Contains allergens 3 salmon, 6 wheat, 7, 9, 11, 12)

Chargrilled Supreme of Chicken

With honey and thyme roasted vegetables, baby boiled potatoes and chasseur sauce.

(Contains allergens 7, 9, 12, 13)

MAINS

Honey Glazed Bacon & Cabbage

Served with creamy mash potatoes and parsley, and Dijon mustard cream sauce.

(Contains allergens 7, 9, 12, 14)

Spinach & Ricotta Ravioli (V)

Tossed in wild mushroom cream, parmesan shavings and garlic flute.

(Contains Allergens 6 wheat, 7, 9, 11, 12)

DESSERT

Mixed Berry & Apple Crumble

Sweet short crust pastry shell with berry and apple filling. Served with crème anglaise and vanilla bean ice-cream.

(Contains allergens 6 wheat, 7, 11)

White Chocolate Cheesecake

Served with berry compote and strawberry ice cream.

(Contains allergens 6 wheat, 7, 10, 11)

Banoffee Roulade

A soft meringue roll filled with toffee and banana, drizzled with butter scotch sauce and served with chocolate ice-cream.

(Contains allergens 4 peanuts, 7, 11)

Warm Caramel & Pecan Brownie

with white chocolate sauce and vanilla ice cream.

(Contains allergens 5 pecan, 6 wheat, 7, 11)

Sicilian Lemon Tart

Served with raspberry sorbet and chantilly cream.

(Contains allergens 6 wheat, 7, 11)

2 COURSE MEAL: €20 PER ADULT

3 COURSE MEAL: €25 PER ADULT

*1 child under 12 years eats free with every adult dining off 2 course menu

ALLERGEN INDEX

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts
5. Nuts
6. Cereals containing gluten
7. Milk/milk products
8. Soya
9. Sulphur dioxide
10. Sesame seeds
11. Eggs
12. Celery & celeriac
13. Mustard
14. Lupins