

THE BEACH HOUSE

SUNDAY MENU - 2 COURSES €21PP, 3 COURSES €25PP

(SUNDAY MENU EXCLUDES SIRLOIN & FILLET STEAKS WHICH ARE PRICED SEPARATELY)

Potato & leek soup

Caeser salad

Goats cheese curd, beetroot puree, pickled beetroot, garden leaves

Chicken liver parfait, apple & pear chutney

Spiced fishcakes, lemon mayo, herb salad

Mulroy bay mussels, Kinnegar ale, parsley & homemade bread

MAINS

Pan roast chicken, roast carrot, cabbage, bacon, celeriac puree & roasting juices

Fish & chips – battered cod, mushy peas, tartare

Pan roast Greencastle cod, spinach, cauliflower puree & curry

Pan fried hake, chorizo, red pepper, onion & parsley

Roast stuffed turkey & ham

Crispy pork belly & pork fillet, pancetta, creamed cabbage, burnt apple puree & roasting juices

Roast sirloin of Donegal beef (served medium), homemade Yorkshire pudding, roasting juices

Silverhill duck breast, confit leg, Braised red cabbage, salt baked celeriac, duck gravy

Soft baked celeriac, ceps, savoy cabbage, truffle, hazelnuts & parmesan (V)

STEAKS

8oz dry aged Sirloin, flat cap mushroom & peppercorn sauce | €24

Pan fried 8oz fillet steak, peppercorn sauce | €27

DESSERT

Warm apple crumble, vanilla ice cream

Christmas pudding, brandy custard

Chocolate pot

Beach House trifle

A selection of ice cream & sorbet

All main courses are served with mash & vegetables with the exception of battered fish which is served with chips. All our soups & sauces are suitable for a celiac. All our beef is certified Irish origin. We have allergen information available for all our food, ask your server for details.

