



SUNDAY LUNCH MENU

2 COURSE MEAL €27, 3 COURSE MEAL €34

STARTERS

Soup of the Day

Gourmet Bread Roll (1,2,4,7)

Thai Duck Salad

Red Pepper, Mangetout, Coriander, Mint, Cashew Nuts, Thai Dressing (4,6,7,9)

Bacon Caesar Salad

Cos Lettuce, Bacon, Caesar Dressing, Croutons, Aged Parmesan (1,4,10,13)

Chicken Wings

Sweet Chilli & Orange, Blue Cheese Mayo (1,4,7)

Haddock Goujons

Curry Coleslaw (1,3,4,5,10)

Goat's Cheese Bruschetta

Tomato & Chilli Relish (1,3,4,5)

MAIN DISHES

Smash Cheeseburger

Irish Cheddar, Lettuce, Tomato, Burger Sauce, Sesame Bun, Skin on Fries (1,3,4,5,6,7)

Vegan All' Arrabbiata Gnocchi

Basil Pesto, Toasted Pine Nuts, Cherry Tomato, Spinach (1,9,13)

Beer Battered Fish (gluten free on request)

Tartar Sauce, Mushy Peas, Triple Cooked Chips (1,3,4,10,13)

Buttered Chicken Curry

Pilau Rice, Naan Bread (1,4,9)

SUNDAY ROAST

Sunday Roast Sirloin of Beef (€5.00 supplement)

Mash, Duck Fat Roaster, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus (1,2,3,4,13)

Sunday Roast Turkey & Ham

Mash, Duck Fat Roaster, Seasonal Vegetables, Sage, Onion, Herb & Sausage Meat Stuffing Red Wine Jus (1,2,3,4,13)

Market Fish of the Day

Please ask server (10)

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DESSERTS

Apple Crumble Cheesecake

Crème Anglaise, Honeycomb Ice Cream
(1,3,4)

Gingerbread Sticky Toffee Pudding

Salted Caramel Ice Cream, Toffee Sauce
(1,3,4,13)

Lemon & White Chocolate Pavlova

Seasonal Fruit, White Chocolate Ice Cream
(3,4)

Black Forest Chocolate Mousse

(3,4,13)

Chocolate Brioche Bread & Butter Pudding

Vanilla Ice Cream, Chocolate Sauce
(1,3,4)

Selection of Ice Cream

(1,3,4)

ALLERGENS



1. Gluten



2. Celery



3. Egg



4. Milk



5. Mustard



6. Soybeans



7. Sesame
Seeds



8. Peanuts



9. Tree Nuts



10. Fish



11. Crustaceans



12. Molluscs



13. Sulphur Dioxide
Sulphites



14. Lupin