

# *~Sunday Lunch at An Fulacht Fia ~*



## ***Starters:***

*An Fulacht Fia Soup of the Day*

*Bluebell Goats Cheese Tart with Caramelised Red Onion*

*Smoked Rainbow Trout Salad, Marinated Chicory & Summer Leaves,  
Drizzled with Caper & Raisin Vinagrette*

*Local Mussels Cooked in a Garlic Butter & Cream Broth*

*Smoked Chicken Salad, Crispy Romaine Lettuce, Sun Blushed Tomatoes, Garlic Crutons Tossed in a  
Creamy Pesto Dressing*

## ***Main Courses:***

*Cod Baked in Sun Dried Tomato Butter, ,on a bed of Creamy Leek Fondue*

*Oven Baked Fillet of Salmon with Lemon Pesto Crust, Cauliflower & Saffron Puree*

*Pan Roasted Breast of Chicken Stuffed with Mushrooms & Smoked Pancetta, Crushed Chive Potatoes  
and Madeira Jus*

*Sunday Roast Served with Seasonal Vegetables and Potatoes*

*Grilled Aubergine, Sweetened Shalots & Goats Cheese Millefeuille with Wild Rocket Salad, & Basil Pesto*

## ***Desserts***

*Selection of Linnalla Ice Cream*

*Wild Berries Crumble with Creamy Vanilla Ice-Cream*

*Home-made Cheesecake with Fresh Fruit Coulis & Chantilly Cream*

***2 Courses €20.95 or 3 Courses €23.95***