

2013

Wild Geese Restaurant Sunday Lunch Menu, 2013

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Sunday Lunch Menu
€20 for two courses, €25 for three
courses

STARTERS

Deep-fried Brie and Black Olives served with a
Pineapple and Cucumber Salsa

Salad of Parma Ham, Pine Nuts and Fresh Parmesan
with a Mustard Seed Dressing

Terrine of Chicken Liver Parfait wrapped in Smoked
Bacon served with Toasted Brioche

Soup of the Day

Tian of Smoked Salmon and Castletownbere Crabmeat
on Cucumber and Dill Noodles

Baked Bluebell Fall's Goat Cheese in a Curry Crust on
Apple Puree and Balsamic Dressing

Deep Fried Duck Spring Roll Served with a Soya and
Chilli Dip

MAIN COURSES

Baked Fillet of Cod on Spinach, Potato Rosti with
Mussel and Mussel Sauce

Trio of Barbarie DuckRoast Breast, Spring Roll of
Duck, Warm Smoked Duck Salad with Sweet Potato
Puree

Roast Breast of Cornfed Chicken stuffed with Goat's
Cheese wrapped in Serrano Ham, Mustard Seed Sauce

Sirloin of Irish Aged Beef served with Gratin Potato
and a Mushroom Tartlet with Garlic Butter or
Peppercorn Sauce (supplement €3)

Pan Seared Fillet of Salmon and Scallops on Creamed
Leeks with a Chorizo and Sherry Vinegar Sauce

DESSERTS

Dark Chocolate Brownie served on its own Ice Cream

Classic Vanilla Crème Brulee with Lemon Curd Ice
Cream

Lemon Tartlet topped with Italian Meringue and
served with Raspberry Sorbet

Assorted Home-made Ice Creams

Trio of Dark Chocolate Desserts

Iced Raspberry Parfait with Fresh Strawberries and
Brandy Snap Wafers

