

# McHale's Bar & Trevelyan's

## Sunday Lunch Menu

### Starters

**Cream of Vegetable Soup €6** (C,D, & GF Without Croutons)

Fresh homemade soup served with a crispy white roll

**Fresh Atlantic Seafood Chowder €8** (C,CR,D,F,G)

Served with homemade brown bread

**Chicken & Mushroom Vol-au-Vent €8** (D,G,S)

Served with a dressed side salad

**Golden Crumbed Garlic Mushrooms €7** (D,E,G)

Fresh Irish button mushrooms, golden fried, served with garlic mayonnaise & dressed side salad

**Oak Smoked Salmon Salad €9** (F, & GF Without Brown Bread)

Served with lemon wedge, capers & homemade brown bread

**Hot and Spicy Chicken Wings €7** (D,GF,M,N,SY)

Served with a Blue cheese dip

**Golden Crumbed St. Kevin's Brie €8** (D,E,G)

Served with a side salad and Cumberland sauce

### Mains

**Prime 10oz Sirloin Steak (allow 20-25 mins for well done) €26** (D,GF,S)

Locally sourced sirloin steak cooked to your liking, Served with a salad garnish, sauté mushrooms & onions,

With a choice of pepper sauce or garlic butter

**Honey Roast Half Duckling (allow 20 mins) €19** (GF Without Stuffing, SY)

Served with apricot stuffing & a red currant jus

**Baked Fillet of Salmon (allow 15 mins) €18** (D,F,GF)

Served with a sundried tomato sauce

**Roast Leg of Lamb €16** (D,& GF Without Stuffing, SY)

Served with herb stuffing and roast gravy

**Prime Roast Irish Beef €15** (GF without Yorkshire pudding, SY)

Served with Yorkshire pudding & roast gravy

**Roast Stuffed Turkey & Ham €15** (D,& GF Without Stuffing, SY)

Served with herb stuffing & roast gravy

**House Style Chicken Curry €14** (C,D,G,N)

Served with saffron rice

**1/4 Pounder €14** (D,E,G)

Served in a toasted bap with lettuce, tomato, red onion & onion rings with a marie rose sauce

**Creamy Penne Pasta Carbonara €14** (D,E,G)

Served with garlic bread & grated parmesan

**Cajun Vegetable Pasta (V) €14** (C,D,E,G,N)

Served with garlic bread & grated parmesan

*All our beef is of Irish origin*

### Dessert €6.50

**Raheen Apple Pie served with custard** (D,E,G)

**Cheesecake of the Day served with fresh cream** (D,N,G,SY)

**Warm Rhubarb & Strawberry Crumble with custard** (D,E,G)

**Chocolate & Coconut Tart with vanilla ice cream** (GF,SY,N)

**Eton Mess made from crushed meringue, fruit compote and cream** (E,GF)

**Profiteroles with fresh cream & warm chocolate sauce** (D,G,E,N)

**Salted Caramel Roulade with vanilla ice cream** (E,GF,D,N)

**Selection of Ice creams** (D,GF)

**Jelly & Ice Cream** (D,GF)

### Allergens

C-Celery  
F-Fish  
D-Dairy  
P-Peanuts  
E-Eggs

G-Gluten  
GF-Gluten Free  
S-Sulphur Dioxide  
SS-Sesame Seeds  
M-Mustard

Ms-Molluscs  
N-Nuts  
SY-Soya Sauce  
L-Lupin  
CR-Crustaceans

**Please note we do not split bills**



**RAHEEN WOODS HOTEL**  
raheenwoodshotel.ie