

# CENTRAL HOTEL SUNDAY LUNCH

## STARTERS

**HOMEMADE SOUP OF THE DAY. 7**

**WARM CHICKEN AND BACON CAESAR SALAD**

SLICED CHICKEN FILLET, CRISPY BACON, BABY GEM, GARLIC CROUTONS, HOUSE CAESAR DRESSING. 1.3.7

**GOLDEN FRIED BREADED BRIE**

DEEP FRIED BREADED BRIE, RED CURRANT JELLY. 1.3.7.10

**THAI FISH CAKES**

BREADED GROUND FISH FILLET WITH ASIAN HERBS, HOME-MADE THAI CHILLI SAUCE 1.2.3.4

**DONEGAL BAY SEAFOOD CHOWDER**

SALMON, COD, SMOKED COLEY, CREAMY GARLIC VELOUTÉ 2.4.7.9

## MAINS

**ROAST STUFFED TURKEY AND HAM. 1.3.7.12**

ROAST POTATOES, CRANBERRY SAUCE, ROAST GRAVY

**OVEN BAKED FILLET OF SALMON. 4. 7.**

WHITE WINE AND LEMON SAUCE

**SLOW COOK ROAST TOP SIDE OF PRIME IRISH BEEF. 3.7.12**

YORKSHIRE PUDDING, ROAST POTATOES, ROAST GRAVY

**GRILLED FILLET OF CHICKEN. 7**

CREAMY BLACK PEPPER SAUCE

**TRADITIONAL FISH AND CHIPS. 1.3.4.12**

BEER BATTERED COD, MUSHY PEAS, FRENCH FRIES, TARTARE SAUCE

**LINGUINE CARBONARA. 1.3.7**

MUSHROOMS AND PARMESAN, GARLIC AND CREAM SAUCE, GARLIC BREAD

## DESSERT

**IRISH BAILEYS CHEESECAKE, FRESH CREAM 1.7**

**WARM APPLE PIE, FRESH CREAM, CRÈME ANGLAISE 1.3.7**

**WARM STICKY TOFFEE PUDDING, CARAMEL SAUCE AND VANILLA ICE CREAM 1. 3. 7**

**MELTED CHOCOLATE BROWNIE, VANILLA ICE CREAM AND CHOCOLATE SAUCE 1. 3. 7**

**SELECTION OF DAIRY ICE CREAM 7**

3 COURSE €29.95, 2 COURSE €24.95, MAIN COURSE €16.50