



BOARD MEETING LUNCHESES

MAIN COURSE

Pan Fried Escalope of Free Range Irish Pork
black pudding and apple relish, apple and cider sauce

Roast Striploin of Irish Beef (supplement)
garlic & rosemary rooster potato, red wine jus

Irish Beef and Red Wine Stew
chunky vegetables and parsley potatoes

Roast Leg of Burren Lamb
colcannon mashed potatoes, red pepper, onion & caper, redcurrant jus

Pan Seared Pave of Salmon (supplement)
with an etuvec of savoy cabbage, lemon and dill sauce

Grilled Fillet of Wild Hake
with buttered leeks and petit pois, herb nantaise

Herb Crusted Fillet of Cod
buttered greens, lemon & dill sauce

Pot Roasted Breast of Chicken
wrapped in streaky bacon with pea and mushroom risotto, thyme and shallot jus

Chicken Stroganoff
mushroom, onions, gherkins & tomato with pilaf rice

Indian Spiced Vegetable and Potato Curry
with coriander, steamed rice and poppadoms

Cold Meat Platter
green salad, potato salad and coleslaw

Poached Salmon Salad
baby boiled potato, lemon mayonnaise

Please choose 2 Options from the above Menu Items.

Order will be taken Mid-Morning and served at agreed Lunch Time in Shannigan's Gastro Pub.

Add a Set Starter/Dessert
Freshly Brewed Tea or Coffee at the end



THE INN AT
DROMOLAND