

# SUNDAY LUNCH

## menu

### TO START

#### CHEF'S HOMEMADE SOUP OF THE DAY 6.75

dina's freshly baked brown bread & real butter (1a,3,7,9,12)

#### CRISPY CHICKEN WINGS 8.95

choice of sauce: bbq, spicy or chilli maple served with blue cheese dip & seasonal leaves (1a,3,6,7,10,12)

#### HEARTY SEAFOOD CHOWDER 8.95

white wine cream sauce, dill infusion & dina's homemade brown bread (1a,2,4,7,9,10,12,13,14)

#### BRUSCHETTA MOZZARELLA 9.50

toasted sourdough bread, plum tomato, roasted pepper, fresh basil & baby leaf salad (1a,3,6,7,10)

#### GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS 8.95

cream cheese, garlic & chive dip & side salad (1a,3,6,7,10,12)

#### BAKED GOATS CHEESE & RED ONION TARTLET 9.50

toasted walnuts, pesto & balsamic seasonal leaves (1a,3,6,7,10)

### TO FOLLOW

#### SLOW ROASTED IRISH BEEF YORKSHIRE PUDDING 17.95

roast potato & red wine jus (1a,3,6,7,9,12)

#### BUTTER BASTED ROAST TURKEY & HONEY GLAZED HAM 16.95

potato & herb stuffing, roast potato & red wine jus (1a,6,7,9,12)

#### GRILLED SUPREME OF CHICKEN 16.95

poached asparagus spears, champ mash wild mushroom & whiskey sauce (6,7,9,12)

#### PAN SEARED FILLET OF SALMON 16.95

champ mash & hollandaise sauce (3,4,7,5,14)

#### SLOW BRAISED FEATHER BLADE 23.95

champ mash, roast vegetables & red wine jus (6,7,9,12)

#### WILD MUSHROOM ASPARAGUS & PEA RISOTTO 16.95

parmesan cream, crispy leeks (6,7,9,12)

### TO FINISH

#### ETON MESS BERRY COMPOTE 7.95

seasonal fruits & whipped cream (3,7,12)

#### BISCOFF CHEESECAKE 7.95

biscoff salted ice cream & berry compote (1a,2,7)

#### COCONUT & MANGO PANNA COTTA 8.95

seasonal berries with fresh cream, shortbread biscuit (1a,6,7,8)

#### COOKIE SUNDAE 7.95

cookie crumble with belgian chocolate sauce (1a,3,5,6,7,8,12)

#### WARM CHOCOLATE AND HAZELNUT BROWNIE 7.95

belgian chocolate sauce, chantilly cream & vanilla ice cream (1a,3,5,6,7,8)

#### HOME-MADE APPLE TART 7.95

custard & vanilla ice cream (1a,3,7)



ATHLONE SPRINGS  
HOTEL & LEISURE CLUB

