2012

Locks Brasserie Lunch Menu, December, 2012

Locks Brasserie

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Lunch Menu
16th December 2012

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Poached Pear & Cashel Blue Cheese Salad, Roasted Walnuts, Tarragon Vinaigrette

Soup of the Day with Crusty Bread

Pan Fried Duck & Vegetable Spring Roll with Sweet Chilli Sauce

Atlantic Seafood Chowder

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Baked Fillet of Cod, Spinach & Prawn Chive White Wine Sauce

Traditional Roast Turkey Crown & Tipperary Ham, Fresh Herb Stuffing & Cranberry Sage Jus

Prime roast Sirloin of Tipperary Beef, Roasted Root Vegetables & Red Wine Jus

Roasted Mediterranean Vegetables, Filo Basket, Tomato Coulis

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Brown Bread Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce

Warm Apple Crumble Tartlet with Vanilla Ice Cream

Festive Mince Pie with Brandy Butter

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Freshly Brewed Tea/Coffee

€25.00