

2017

## The Olde Post Inn Sunday Lunch Menu 2017

The Olde Post Inn

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info@theoldepostinn.com

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## The Olde Post Inn



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# Sunday Lunch Menu



# Sunday Lunch

€35

## Starter

Vegetable soup

Corleggy Goats cheese in kataffi pastry with guacamole, beetroot and toasted seeds

Melon & pineapple with raspberry sorbet

Turf smoked Chicken salad with a tarragon dressing

Olde Post 'Smokies'

(smoked cod, sea bass, salmon, cod, prawn)

Crispy Duck won tons, hoi sin sauce & pickled cucumber

Warm Bacon & Cabbage terrine with a baby leek cream

Grilled fillet of mackerel with tomato salsa, horseradish & dill mayonnaise

## Main Course

Corn-fed Chicken breast, with potato rosti, puy lentils & whiskey jus

Roast Sirloin of Beef with Yorkshire pudding, peppercorn & thyme sauce

Baked fillet of Salmon with roasted red peppers & parmesan, prawn in filo pastry & dill cream

Roast leg of Spring Lamb with mint stuffing & mint jus

Pan fried fillet Cod with a bacon & cabbage cream

Slow cooked Pork belly with colcannon and an apple & calvados sauce

Roast half Pekin Duck with celeriac puree, braised red cabbage and cointreau sauce

(€3 supplement)

*(All main courses are served with a selection of vegetables & potato)*

## Dessert

### Pavlova

(fresh fruit, raspberry coulis & vanilla ice cream)

### Chocolate Brownie

(chocolate sauce, & brownie ice cream)

### Apple & Blackberry crumble

(crème anglaise & vanilla ice cream)

### Fig & Almond Tart

(crème anglaise and banana ice cream)

### Warm Rice Pudding

(wild cavan honey, meringue & vanilla ice cream)

### Chocolate Mousse

(raspberry sorbet & hazelnut praline)

### Rhubarb Baked Alaska

### Tea or Coffee

## Children's Menu

½ Starter, ½ Main Course & ½ Dessert €17.50

**Pasta with tomato sauce** €9.50

**Homemade Chicken Goujons** €9.50

**Paddy Gaynor's Sausage** €9.50

**Fresh Fish & Chips** €9.50

**Baby bowls** complimentary

*All of the above can be served with creamed potato and vegetables or fries*

**At the Olde Post Inn we source all our produce and ingredients locally where possible.**

All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking

Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M

Soybeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY

Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L

**If you have any food allergies or intolerances please make a member of staff aware when placing your order.**

# The Olde Post Inn



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## CONTACT INFORMATION

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## OPENING HOURS

**Wednesday & Thursday**

6.00 PM - 9.00 PM

**Friday & Saturday**

6.00 PM - 9.30 PM

**Sunday Lunch**

12.30 PM - 2.30 PM

**Sunday Evening**

5.30 PM to 8.30 PM



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