

Sunday Lunch Menu



FOTA ISLAND
RESORT

2 course €45 | 3 course €60

Starters

Soup Of The Day

Homemade brown soda bread (GF option available)

1 | 2 | 9 | 11 | 12

Seafood Chowder

Ballycotton seafood selection, creamy fish broth, homemade brown soda bread

1 | 2 | 3 | 4 | 5 | 9 | 11 | 12

Goat's Cheese Tartlets

Mini tarts filled with creamy goat's cheese & caramelised onions

1 | 2 | 8 | 9 | 11

Prawn & Crab Cocktail

Ballycotton prawns, white crab meat, baby gem, Marie Rose, prawn crackers, dill, lemon

1 | 2 | 3 | 7 | 9 | 11 | 12 | 13

Chicken & Wild Mushroom Vol au Vent

Red pepper coulis, crispy leeks

1 | 2 | 9 | 11

Main Course

Roast Of The Day

Seasonal vegetables, roast potato, peppercorn sauce

2 | 9

Grilled Chicken Supreme

Seasonal vegetables, creamy mashed potato, wild mushroom sauce

2 | 9

Honey Glazed Bacon

Colcannon mash, buttered cabbage, parsley cream

2 | 9

Herb Crusted Baked Cod

Seasonal vegetables, creamy mashed potato, beurre blanc

2 | 5 | 9 | 11

Risotto

Wild mushroom, asparagus, parmesan

2 | 12

Dessert

Vanilla Crème Brûlée

Raspberry Sorbet

1 | 2

Apple & Cranberry Crumble

Buttermilk Ice cream

1 | 2 | 8 | 11

Chocolate Silk Cake

Caramel Ice cream

1 | 2 | 8 | 11

Sticky Toffee Pudding

Vanilla Ice cream

1 | 2 | 11

Coffee Cheesecake (Vegan)

Blackcurrant sorbet

Selection of fine teas & coffee

Allergens

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin