

POTA

BÉILÍ BAILE | HEAT-AT-HOME MEALS

Curraí ar Stíl Téalannach le Puimcín Beechlawn Rósta, Cál ó Ghort an Stoircín agus Piseánach
Thai Style Curry with Roast Beechlawn Squash, Gort an Stoircín Spinach and Chickpeas
(Is féidir sicín saor-raoin a chur leis freisin | *We can add free range chicken if you like*)

Quiche Lorraine le Cáis Kylemore agus Coiléar Bágúin Stróicthe Uí Fheinleadha
Quiche Lorraine with Kylemore Farmhouse Cheese and Feeney's Pulled Bacon Collar
(1, 3, 7)

Quiche le Cáis Ghabhair Árann, Spionáiste ón nGarraí Glas agus Oinniúin Dearga Charmalaithe
Quiche with Aran Islands Goat's Cheese, Garraí Glas Spinach and Carmelised Red Onion
(1, 3, 7)

Pióg an Aoire déanta le hUaineoil Chonamara
Connemara Lamb Shepherd's Pie
(1, 3, 7)

MILIS | SWEET

Donnóg Sheacláide agus Collchnónna le Caramal Shalann Acla
Chocolate and Hazelnut Brownie with Achill Sea Salted Caramel
(1, 3, 7, 8)

Roulade Chollchnónna le Compote Sméara Séasúracha agus Uachtar Úrbhuailte
Hazelnut Roulade with Seasonal Mixed Berry Compote and Freshly Whipped Cream
(1, 3, 7)

Cáca Liamóide (GF)
Lemon Drizzle (GF)
(3, 7)

Cáca Cairéid Orgánach le Reoán Uachtar Cáis
Organic Carrot Cake with Cream Cheese Icing
(1, 3, 7)

1. Glútan | Gluten, 2. Crústach | Crustacean, 3. Ubh | Egg, 4. Iasc | Fish, 5. Pis Talún | Peanut, 6. Soighe | Soy,
7. Bainne | Milk, 8. Cnónna | Nuts, 9. Soilire | Celery, 10. Mustard | Mustard, 11. Siosaman | Sesame,
12. Sulfaít | Sulphites, 13. Lúipín | Lupin, 14. Moileasc | Mollusc