



## Sunday Lunch Menu

### Starters

Warm chicken & mushroom pie, celeriac & tarragon slaw (1,3,7,12)

Spiced parsnip soup, coconut, peanut & coriander, sourdough bread (1,5,7,8)

Mulroy Bay mussels in cider, barley and parsley (1,2,7)

Breaded sole goujons, pea puree, sauce tartar (1,3,4,7)

Noone's chicken liver parfait, apple and shallot chutney, toast (1,3,7)

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### Mains

Roast sirloin of Donegal beef, Yorkshire pudding & wine gravy (1-3-7)

Turkey & ham, garden herb & buttered onion stuffing (1-7)

*(roasts are served with season vegetables, mash & roast potato)*

Pan fried whole sole, curried cockles, capers, cucumber, lemon- brown butter, new potatoes (1,2,4,7,12,14)

Finnebrogue braised venison, bourguignon garnish, potato puree (1,3,7,12)

Noone's chicken breast, pancetta, truffle & mushroom, macaroni pasta, parmesan cream (1,7,12)

Pan-fried hake, smoked brandade fritter, sweet potato rouille, bouillabaisse, fried potatoes (1,4,7,12)

Roast butternut squash risotto, St Tola goats cheese, cranberry & roasted seed pesto (1,7,8,12)

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### Desserts

Foyle Hotel Christmas pudding, brandy cream, custard (1,3,7,12)

Chocolate creameaux, guinness brownie pieces, salted caramel (GF) (1,3,7,8)

Apple & cranberry crumble, milk ice-cream, vanilla custard (1,3,7,8,12)

Selection of ice creams & sorbets (7)

1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soyabeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphites, 13. Lupin, 14. Molluscs