

Lansdowne Hotel



Sunday Carvery Menu

Homemade Broth of Tomato and Vegetables served with a mini Bread Roll

Vandyck open crown of Galia Melon filled with mixed summer Berries and duo of fresh Fruit Coulis

Slow Roasted Finger cut Pork Ribs soaked in Chef's own BBQ Sauce

Homemade Pate of Chicken Livers and Black Pudding with Melba toast and Red Wine jelly

Salad of Norwegian Prawns and Pineapple set upon Fresh Wheaten Slice and topped with Marie Rose Sauce



Roast Beef and Yorkshire pudding

Roast Crown of local Turkey with Traditional Stuffing

Roast Leg of Irish Lamb

Honey and Mustard Baked Gammon

Vegetarian Homemade mild Korma with Steamed Rice (v)

Seafood Tagliatelle tossed in a rich White Wine and Tarragon Sauce

All of the above served with Chef's Selection of Potatoes and Vegetables

Please order Fish and Vegetarian options when you order your starters



Delicious selection of Desserts and Fresh Fruit from buffet table