



ROCOCO RESTAURANT



SAMPLE SUNDAY TROLLEY CARVERY AUTUMN

LUNCH MENU

2 COURSE €27.00

3 COURSE €32.00

KIDS UNDER 12 €17.00

STARTERS

Argentinian Pinks, Shrimp Cocktail

With Brandy spiked Cocktail sauce, Cherry Tomato, Crisp Leaves and Lemon (1.3.4.7.9.14)

Chicken Liver Pate

With Toasted Sourdough and Poached plums in Vinegar(1.2.4.7.14)

Deville Organic Egg Mayonnaise

With Water Cress, Shallots and Red Pepper essence(4.7.9.14)

Traditional Caesar Salad

With Baby Gem, Croutons, Shaved cheese, Creamy Caesar Dressing and Bacon Lardons (1.2.4.5.7.9.14)

Smoked Salmon with Capers

Snipped Chives, Creamed Cheese, Lemon and Soda Bread (1.2.4.5.7.14)

MAINS

TABLE CARVED

Dry Aged Rib of Trim Beef

Declan Coogans Local Dry aged Beef Served to your plate
With Yorkshire puddings, Roasted Root Vegetables, Roast Rooster potatoes, Beef Stock
Gravy and Horseradish Sauce (1.2.4.7.9.14)

OR

Leg of Peters Connemara Lamb

Specially Sourced Connemara Lamb Served to your plate with Roasted Root Vegetables,
Roast Rooster potatoes, Lamb Stock Gravy and Mint Sauce (1.2.4.7.9.14)

Pan seared Fillet of Organic Salmon

With Toasted Sourdough Crumbs, Creamed Potato, Peas and Dill in a White Wine Sauce (1.2.5.7.14)

Roast Supreme of Chicken with Truffle Oil

With Tender Stem Broccoli and Toasted Almonds in an Exotic Mushroom Cream Sauce (1.2.7.10.14)

Local Olive Fed Pork Chop

With Apple and Onion Crushed Potato, Roasting Juices, Puffed Pork Skin
In Apple Sauce (1.7.9.14)

Chilled Seafood Platter

Picked Crab Meat with Marie Rose, Smoked Irish Salmon, Smoked Mackerel
With Horseradish, Marinated Prawns, Poached Fresh Salmon, 2 Shucked Oysters with
Seasonal Leaves in Herbs and Vinegar (1.2.3.4.5.7.9.13.14)

Filled Ravioli with Peas and Shallots

With Parmesan, Dried Tomato Cream and Roasted Ratatouille Vegetables(1.2.4.7.14)

DESSERTS

Sherry Trifle

Strawberry Jelly with Fresh Fruits, Custard and Cream (2.4)

Puff pastry

With Chocolate Mousse, Vanilla Ice Cream and Strawberries (2.4)

Poached Pear

With Chocolate Sorbet, Shortbread and Caramel Sauce (2.4.14)

Selection of Ice Cream and Sorbet

With Tuile Biscuit, Fruits and Sauces (2.4)

UNLIMITED PUREZZA WATER STILL OR SPARKLING €2.00 ONLY

ALLERGEN INFORMATION

1. CELERY; 2. GLUTEN; 3. CRUSTACEANS;
4. EGGS; 5. FISH; 6. LUPIN; 7. DAIRY;
8. MOLLUSC; 9. MUSTARD;
10. NUTS; 11. PEANUTS; 12. SESAME SEEDS;
13. SOYA; 14. SULPHUR DIOXIDE