



GASTRO BAR

Sunday Carvery Lunch Menu

Starters

Today's Homemade Soup with rustic bread (GF option available)

Caesar Salad (2/4/7) with baby gem lettuce, bacon & grated parmesan

Deep Fried Brie (2/4/7/9/14) wrapped in a light filo, with berry compote and mixed lives

Chicken Liver Parfait (2/14) served with tossed leaves, chutney & brioche toast

Main Course (Self-Service)

Slow Roast Rib of Beef (2/7/14) served with seasonal vegetables, mash potatoes, roast potatoes, stuffing & gravy

Roast Turkey & Ham (2/7/14) served with seasonal vegetables, mash potatoes, roast potatoes, stuffing & gravy

Chef's Dish of the Day with all the trimmings

Fish Of The Day served with seasonal vegetables

Tagliatelle al Fresco (2) (VG) fresh pasta tossed in garlic and chilli, served with spinach & basil in a roasted in a roasted cherry tomato sauce

*vegan/vegetarian options available

Desserts

Strawberry Meringue (4/7) served with cream

Lemon Cheesecake (2/4/7) served with fresh cream

Eden Profiteroles (2/7) served with fresh cream

Main Course with Tea or Coffee	€25.95
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2 Course with Tea or Coffee	€34.95
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3 Course with Tea or Coffee	€40.95
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Complimentary Tea & Coffee Refills	
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Reception

Glass of Prosecco	€7.00
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Pre-booking required – Available for groups of 15+ - PRICES MAY BE SUBJECT TO CHANGE

Sun: 12:00pm - 4:45 pm

tel: (01) 493 1492

email: edenhousegastrobar@gmail.com

Please bear in mind that our carvery lunch is self-service, your party can visit our kitchen for their main dish, starters and/or desserts will be served to your table