

# Sunday Lunch Menu



**LOUGH REA**  
HOTEL & SPA  
★★★★

## Starters

- Homemade Soup of the Day** (*GF Available*) <sup>(1a, 1b,3,7,9,12)</sup> €5.50
- Galway Bay Seafood Chowder** (*GF Available*) €7.50  
Fresh Seasonal Fish, Double Cream, Vegetables and White Wine <sup>(1a, 1b,2,3,4,7,9,12,14)</sup>
- BBQ or Spicy Chicken Wings** Small €6.95/Large €11.50  
Homemade Blue cheese dip and celery sticks <sup>(1a,3,6,7,9,10)</sup>
- Chicken Caesar Salad** (*GF Available*) Small €8.95/Large €12.50  
Baby Cos Lettuce, Cajun Chicken, tossed in a Creamy Caesar Dressing,  
Herb Croutons and Parmesan Shavings topped with a Smoked Bacon Crisp <sup>(1a, 3, 4,7,10, 12)</sup>
- Oven Baked Potato Skins** €8.50  
Loaded with Chorizo, Mushrooms and Smoked Irish Cheddar Cheese  
with petit salad, Sour cream and chives <sup>(7, 10,12)</sup>

## Dessert

- Sticky Toffee Pudding** €5.95  
Vanilla ice cream and butter scotch sauce <sup>(1a,3,6,7,8)</sup>
- Homemade Chocolate Brownie** €5.95  
Chocolate sauce and Vanilla Ice Cream <sup>(1a,3,6,7,8)</sup>
- Rustic Apple Tart** €5.95  
Vanilla ice cream and Crème Anglaise <sup>(1a,3,7,12)</sup>
- Cheese Cake of the Day** €5.95  
Fruit coulies and Ice Cream <sup>(1a,3,7,8)</sup>
- Selection of Ice Cream** €5.95  
Wafer Basket and Chocolate Sauce <sup>(1a,3,6,7,8)</sup>
- Raspberry & Almonds Frangipane Tart** €5.95  
Fruit coulies and Vegan Ice Cream <sup>(5,6,8)</sup> *(Vegan & gluten free)*

### **Allergens**

1. Cereals containing Gluten- 1a Wheat, 1b Oats, 1c Barley, 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish,  
5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard,  
11. Sesame Seed, 12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs

## Main Course



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### **Roast Joint of the Day**

€14.95

Potatoes and Seasonal Market Vegetables <sup>(7,9,12)</sup>

### **Grilled Catch of the Day**

€16.50

Boiled Baby Potatoes, Asparagus and White Wine Cream Dill Sauce <sup>(2,4,7,12,14)</sup>

### **Oven Baked Chicken Supreme**

€16.50

Herb Roasted Baby Potatoes, Long Stem Broccoli, Wild Mushroom & Bacon Sauce <sup>(6,7,9,12)</sup>

### **Thai Red Chicken Coconut Curry**

€16.50

Vegetables, fresh Chillies, Ginger, Coconut milk  
with Steamed Aromatic Jasmin Rice <sup>(4,6,8,9,11,12)</sup>

**Prawns (2) €17.50**

### **Fresh Fillet of Cod Fried in a Light Beer Batter**

€16.00

Hand Cut Chips, Homemade Tartar Sauce and Mint & Pea Puree <sup>(1a,1c,3,4,10)</sup>

### **Wild Mushroom Ravioli**

€13.50

Mushroom white wine cream sauce, Roast Cherry Tomatoes and Parmesan shavings  
<sup>(1a,3,7,10,12)</sup>

### **Vegan Falafel Wrap**

€12.50

Hummus, Red Peppers, Marinated Beetroot, Onions  
Mix leaves and Hand Cut Chips <sup>(1a,6,10,12)</sup>

## Sides

Hand Cut Chips (1a,12)	€3.95	Jasmine Rice	€3.95
Skinny Chips (1a,12)	€3.95	Seasonal Vegetables (7,12)	€3.95
Creamed Potatoes (7,12)	€3.95	Mixed Side Salad (10)	€3.95
Onion Rings (1a)	€3.95	Homemade Coleslaw (3,7)	€3.95

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