

# ALEXIS

BAR AND GRILL

**SAMPLE SUNDAY LUNCH  
SUMMER 2010**

FISH SOUP WITH ROUILLE, CROUTONS & PARMESAN

WARM PIGEON SALAD

ORGANIC GOATS CHEESE TART, FRENCH DRESSING, MESCLUN SALAD

MUSHROOM RISOTTO, FRESH PARMESAN

EDENDERRY FARM HAM TERRINE, SAUCE GRIBICHE, CRUSTY BREAD

FILLET OF HADDOCK IN A HERB CRUST,  
BABY SPINACH, NEW POTATOES, LEMON BUTTER SAUCE

GRILLED FILLETS OF LEMON SOLE, SAUCE VIERGE

SLOW TENDER ROAST PORK, SAVOY CABBAGE,  
MUSTARD MASH, NATURAL JUS

MUSHROOM PITHIVIER, THYME JUS

BAKED SHOULDER OF LAMB, NICOISE GARNISH

CHOCOLATE POT, SHORTBREAD BISCUITS  
STICKY TOFFEE PUDDING, VANILLA ICE-CREAM

SUMMER BERRY SUNDAE

APPLE TART TATIN, CINNAMON ICE-CREAM  
RASPBERRY PANNA COTTA

**2 COURSE €18.00**

**3 COURSE €22.00**

