

LUSEAS

ROOFTOP RESTAURANT

Starter

ROASTED TOMATO & BASIL SOUP

Served with jalapeno & cheddar toasted sourdough bloomer

LUSEAS JERK CHICKEN CAESAR SALAD

Crispy baby gem lettuce, homemade garlic & herb croutons, hard boiled egg, radish, parmesan shavings and caesar dressing

THE COAST SEAFOOD CHOWDER

Hake, smoked haddock, salmon, mussels and prawns in a light creamy chowder of leek, fennel, dill and white wine, served with homemade guinness brown bread

LUSEAS PRAWN COCKTAIL

Julienne of cos lettuce, cocktail cherry tomatoes, avocado, poached tiger prawns, classic marie-rose sauce and crispy ciabatta

LUSEAS WHIPPED GOATS CHEESE

Served with caramelised apricots, honey, thyme, candied walnuts and toasted brioche

Main

PAN FRIED SUPREME OF IRISH CHICKEN

Celeriac & truffle puree, butter leeks, chicken jus gras and wild garlic onion

ROAST SIRLOIN OF IRISH BEEF

Gratin dauphinois, confit tomato and red wine jus

GRILLED FILLET OF SEATROUT

Fennel, spinach, peas and mussel risotto and red pepper coulis

SLOW ROASTED LEG OF IRISH LAMB

Tian of garlic mash and ratatouille provençale, rosemary and lemon jus

LUSEAS MILD YELLOW THAI VEGETARIAN CURRY

Peppers, potatoes, cauliflower, courgette and chickpeas in a yellow thai curry sauce, served with basmati rice and naan bread

PAN FRIED FILLET OF HAKE

Served with scallions & smoked haddock creamy mash, dillisk beurre blanc

Dessert

WARM HOMEMADE APPLE PIE

Served with custard and cinnamon ice-cream

MANGO & PASSIONFRUIT CHEESECAKE

Served with pina colada sorbet

LUSEAS CHOCOLATE & CHERRY MOUSSE

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Served with salted caramel ice-cream

SELECTION OF ICE-CREAM

FRESHLY BREWED BEWLEY'S TEA/COFFEE

If you have a food allergy, please ask your server to refer you to a Supervisor or Manager who will present our food allergy information folder as we would be happy to discuss your requirements. *Please note the menu maybe subject to change.*

*Congratulations on your
Special Day*

