

# LUNCH @LORDBAGENAL

Sample Sunday Carvery Menu 2024

12-5pm

Cream of Vegetable Soup €6.50(GF)

With Homemade Brown Bread (2,4,7)

Roast Sirloin of Hereford Beef, Roasting Gravy €19 (2,7)

Roast Turkey Breast, Fresh Herb Stuffy, Cranberry Sauce €16 (2,7)

Braised Lamb Shank, with Root Vegetables €19 (2,4,7,9)

Oven Baked Cajun Spiced Salmon, Jalepeno Salsa €19 (9)

Dressed Savory Chicken, Gravy €16 (2,7)

Thai Green Vegetable Curry, Jasmine Rice €16 V(1,9,13)

Big Bowl Classic Caesar Salad with Crispy Chicken Tenders €17 (2,3,4,5,7,9)

Toasted Special (Ham, Cheese, Tomato & Onion) €8.50 (2,4,7)

## Side Orders

French Fries €5(2) Coleslaw €5(4,7) Potato Salad €5 (4,7) Tossed Salad €5 (7,9)

## DESSERTS €8.50

Baked Raspberry and White Chocolate Cheesecake (2,4,7)

Warm Dark Chocolate Brownie with Vanilla Ice Cream (2,4,7,10)

Glazed Bread & Butter Pudding(2,4,7)

Strawberry Meringue Roulade with Raspberry Sauce(4,7)

Warm Deep Base Apple Tart with Vanilla Custard (2,4,14)

Sticky Toffee Pudding with Vanilla Ice Cream (2,4,7,10,14)

Traditional Sherry Trifle Chantilly(2,7,10)

Terrine of Strawberry, Raspberry, and Blueberry in Sugar- free Jelly,  
Freshly Whipped Cream(7)

Allergens : (1) Celery (2) Cereals Containing Gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Dairy  
(8) Molluscs (9) Mustard (10) Nuts(11) Peanuts (12) Sesame Seeds (13) Soya (14) Sulphites

Beef served in the Lord Bagenal Inn is Irish / Chicken is Irish supplied  
by Manor farm Fish supplied by the Ronan family of Duncannon Fish Co. / Atlantis fish Co. Kilmore Quay Wexford Dairy ; The Village Dairy, Avonmore. Please  
inform your server of any allergies - We produce our food in a kitchen (area) where allergens are handled and while we try to keep things  
separate we cannot guarantee that any item is allergen free.

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## WINES

	<i>Glass</i>	<i>Bottle</i>
Emperor Point Sauvignon Blanc	€8	€32
Willowglen Gewurztraminer Riesling	€8	€32
Zagalia Pinot Grigio	€8	€32
Le Grand Noir Rose	€8	€32
La Grand Noir Chardonnay	€8	€32
Rioja Conde Valdemar Crianza	€8	€32
UllisseMontepulcianoD'Abruzzo	€8	€32
Preignes Levieux Cabernet Sauvignon	€8	€32
La Chapeau Merlot	€8	€32
Prosecco	€10	€30

## DRAUGHT BEERS

Guinness Pint	€6
SmithwicksPint	€6
Heineken Pint	€6.5
Rockshore Pint Larger	€6.5
Rockshore Pint Cider	€6.5
Carlsberg Pint	€6.5
Large Bulmers	€6.5
Peroni Pint	€7
Budweiser Pint	€6.5
O'Hara's Pint	€6.5

## WARM ALCOHOLIC DRINKS

BAILEYS COFFEE	€10
IRISH COFFEE (IRISH WHISKEY)	€10
FRENCH COFFEE (HENNESSY)	€10
CALYPSO COFFE (TIA MARIA)	€10

## REFRESHMENTS

LATTE / CAPPUCINO	€4
MOCHA / HOT CHOCOLATE	€4
AMERICANO	€2.80
TEA	€2.80
HERBAL TEA	€3.5

## Bottle Beers

Bulmers	€5.5
Heiniken	€5.5
Large Bulmers	€6.5
Large Guinness	€6
Large Smithwicks	€6
Corona	€5.5
Coors Light	€5.5
West Coast Cooler	€6
WKD	€6
Smirnoff Ice	€6
Erdinger Non Alc	€5.5
Prosecco Snipe	€10

## Cocktails

Cocktails	€12
Espresso Martini	
Passion Fruit Martini	
Sex on the Beach	
Strawberry Daiquir	
Whiskey Sour	