



Grand Hotel Tramore
Sunday Lunch Menu

Soup du Jour

~served with garlic & herb croutons and parsley cream~

Chicken Liver Paté

~with shallot chutney & melba toast~

Oven Baked Goats Cheese Tartlet

~ in a savoury tartlet with red onion marmalade & basil pesto~

Smoked Salmon Rosette

~with capers, red onion rings, cucumber and a honey & lemon dressing~

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***Roast Leg of Wicklow Lamb***

*~infused with garlic & rosemary and served with a thyme jus~*

***Prime Roast Sirloin of Organic Irish Beef***

*~with royal tara pudding and a horseradish jus~*

***Pan-seared Fillet of Salmon***

*~with braised shallots, lemon dressing and a balsamic reduction~*

***Poached Supreme of Chicken***

*~stuffed with a mushroom & leek duxelle, served with a baileys cream liqueur~*

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Selection of Desserts

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***Tea/Coffee***

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€16.00

Sundays 12.30-2.30