




LUSEAS
ROOFTOP RESTAURANT


Easter

SUNDAY LUNCH

WESTPORT COAST HOTEL



LEEK & POTATO SOUP
Served crème chantilly & crispy leeks

LUSEAS JERK CHICKEN COBB SALAD
Crispy baby gem lettuce, homemade garlic & herb croutons, hard boiled egg, radish, cherry tomato, avocado, crispy pancetta & rich ranch 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 brown bread

LUSEAS PRAWN & CRAYFISH COCKTAIL
Julienne of cos lettuce, cocktail cherry tomatoes, Crispy cucumber, & classic marie rose sauce

WALNUT CRUSTED DEEP FRIED CAMEMBERT
Served with granny smith apple carpaccio, homemade plum & lemongrass glaze, small herb salad

PAN FRIED SUPREME OF IRISH CHICKEN
Parmesan & extra virgin olive oil pomme puree, forestiere garnish, wild mushroom and burned leek oil jus gras

SLOWLY BRAISED FEATHERBLADE OF IRISH BEEF
Champ mash, braising red wine jus & crispy onions

GRILLED FILLET OF SALMON
Served with leeks, mussels, & baby spinach in a white wine velouté, cucumber and dill oil

SLOW ROASTED LEG OF MAYO LAMB
Tian of garlic mash and ratatouille Provençale, thyme & mint 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
Cauliflower puree, confit potato & beurre rouge

WARM HOMEMADE APPLE & RUBARB CRUMBLE
Served with custard and cinnamon ice-cream

MANGO & PASSIONFRUIT CHEESECAKE
Served with vanilla ice cream

LUSEAS CHOCOLATE & CHERRY GATEAUX
Served with raspberry sorbet

STICKY TOFFEE PUDDING
Served with salted caramel ice-cream

SELECTION OF ICE-CREAM
Freshly Brewed Bewley's Tea/Coffee

€39.50

