



LUSEAS

ROOFTOP RESTAURANT



Starter

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 Guinness 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

Main

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, 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

Dessert

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

*Congratulations on your
Special Day*

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