2014

Jack’s Coastguard Restaurant Sunday Lunch

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Sample Sunday Lunch

Panko Crumbed Brie with Mixed Leaves and Cumberland Sauce Chicken Liver & aged Port Pate with Melba Toast and Morello Cherry Jam

Jacks’ Seafood Chowder

Homemade Soup of the Day

Galia Melon with Seasonal Fruits Salad

Jacks Seasonal Salad with Black Pudding, Honey Mustard Dressing

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Garlic & Herb Stuffed Pork with Cabernet Jus Slow-Roasted Beef with Caramelised Onions & Mushrooms, Red Wine Jus

Pan-Roasted Supreme of Chicken with White Wine & Mushroom Cream Tempura Battered Fish of the day with Skinned Fries & Tartare Sauce

Crispy Skinned Salmon with Spring Onion Champ, Tomato & Basil Cream Atlantic Coast Cod on Bed of Mash with Tomato & Saffron Wine Sauce

Linguine with Tiger Prawns, Chilli, Garlic and Wild Rocket, Tomato Sauce

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Banoffee pie with Bananas & Caramel Sauce Meringue with Fresh Fruit, Chantilly Cream & Berry Coulis

Warm Apple Crumble with Vanilla Ice-Cream

Selection of Ice-Cream with Hot Chocolate Fudge Sauce Warm Sticky Toffee Pudding with Rum Sauce & Candied Pecans

Two Courses €22.50

For reservations call 066 976 9102 or e-mail info@jackscromane.com