



PALMERS
- BAR & KITCHEN -

SUNDAY LUNCH MENU

2-COURSES- €40.00

3 COURSES- €48.00

STARTERS

SOUP OF THE DAY

FRESHLY PREPARED DAILY USING THE FINEST SEASONAL INGREDIENTS. SERVED WITH HOUSE BREAD
(1A, 3, 7, 9, 12)

SEAFOOD CHOWDER

TRADITIONAL ATLANTIC SEAFOOD CHOWDER, SERVED WITH HOMEMADE BROWN BREAD
(1A, 2, 3, 4, 7, 9, 12, 14)

GLAZED PORK BELLY

SLOW-COOKED PORK BELLY FINISHED WITH A GLAZE, ACCOMPANIED BY TEMPURA TENDERSTEM BROCCOLI,
FERMENTED KIMCHI, AND A DRIZZLE OF GINGER-SCALLION OIL
(1A, 2, 4, 6, 10, 11, 12)

GOAT CHEESE & BEET SALAD

MIXED LEAVES WITH RED BEET SLICES, TANGY BLOOD ORANGE PURÉE, CHARRED
CUCUMBER, CRUSHED HAZELNUTS, AND CREAMY GOAT CHEESE
(7, 8B, 10)

MAIN COURSE

PAN-SEARED SALMON FILLET

TRADITIONAL SPANISH SAFFRON RICE, MIXED SEAFOOD, PEPPERS, TOMATO, PEAS & PARSLEY
(4, 7, 12, 14)

SAFFRON VEGETABLE RISOTTO

WITH ROASTED PEPPERS, COURGETTE, CHERRY TOMATOES, PEAS, SPINACH, PARSLEY, LEMON & EXTRA VIRGIN OLIVE
OIL
(12, V)

ROAST OF THE DAY

YORKSHIRE PUDDING, ROAST ROOT VEG, POTATOES, JUS ROTI
(1A, 7, 9, 12)

ROAST SUPREME OF CHICKEN

PAN-ROASTED CHICKEN SUPREME, CREAMY CHIVE MASH, GOAT'S CHEESE CROQUETTE, BASIL VELOUTÉ & GREEN BEANS
(7, 9, 12)

DESSERTS

STICKY TOFFEE PUDDING

DATE & BUTTERSCOTCH PUDDING, VANILLA ICE CREAM
(1A, 3, 7)

WARM APPLE CRUMBLE

CARAMELISED APPLE, CREAMY CUSTARD, SWEET SPICED CRUMBLE, VANILLA ICE CREAM
(1A, 3, 7, 8, 12)

MANGO CHEESECAKE

CREAMY MANGO FILLING ON A SPONGE BASE, TOPPED WITH PINEAPPLE CRUMBS & CHANTILLY CREAM
(1A, 3, 7, 12)

ALLERGENS

I CEREALS CONTAINING GLUTEN - 1A WHEAT - 1B RYE - 1C BARLEY - 1D OATS - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 8A
ALMOND
8B HAZELNUT - 8 C WALNUT - 8D CASHEWS - 8E PECAN NUTS - 8F BRAZIL NUTS - 8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD -
11 SESAME SEEDS
12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS