



SUNDAY LUNCH MENU

The Pondarosa





Ireland's Highest **Sunday Lunch**

Our produce is always fresh and we use only the best local sourced ingredients. The menu is large and varied and offers traditional Irish cuisine, reflecting on the cultural diversity with a modern yet classical ambiance juxtaposed together to make The Ponderosa an unforgettable experience. We hope you think so too!

Please inform your server of any food allergies or dietary restrictions

The Ponderosa is proud to be working with local Irish suppliers:



1 course £11.95 | 2 course £14.95 | 3 course £17.95

STARTERS

HOMEMADE SOUP | V

Freshly made soup of the day (please ask your server) served with wheaten bread

TUNA PATE

A fresh and savoury Tuna Pate served with Soda Bread toast and a lemon mayo dip

MELON COCKTAIL | GF. V

A selection of melons served with a scoop of refreshing fruit sorbet

SALT & CHILLI SQUID | GF

Squid strips tossed with peppers, onions and our secret blend of spices. Served with a salad garnish and drizzled with a lemon mayo

EGG AND PARMA HAM SALAD | GF.V

Hard-boiled egg napped in mayonnaise and served on crisp salad leaves with cured Italian ham

GF: Gluten Free **V:** Vegetarian

INDICATE DISHES THAT CAN BE ADAPTED TO SUIT YOUR REQUIREMENTS, PLEASE LET YOUR SERVER KNOW SO OUR CHEFS CAN ADAPT ACCORDINGLY!

MAINS

TRADITIONAL ROAST TURKEY*

Roast turkey, ham and stuffing parcel topped with a rich pan gravy

ESCALOPE OF CHICKEN | GF*

Topped with: bacon & leek cream, gravy or peppercorn sauce

GAMMON STEAK | GF*

Drizzled with cider jus and an apple fritter

ROAST SILVERSIDE OF BEEF | GF*

Served with Yorkshire pudding & smothered in a rich pan gravy

POACHED COD FILLET | GF*

Drizzled with a dill cream

MACARONI CHEESE | V

Served with garlic bread and a salad garnish

8oz RUMP STEAK | GF*

Served with your choice of sauce (£3.00 supplement)

VEGETABLE STIR FRY | V

Served with boiled rice

BATTERED CHICKEN GOUJONS

Served with a fresh salad garnish, a dipping sauce of your choice and homemade chips

*All main courses are served with traditional vegetables, mashed potatoes and roast potatoes

DESSERTS

POACHED PEAR

Poached with red wine and served with ginger Ice-cream

HOMEMADE CHEESECAKE

Please ask your server. Served with fresh whipped cream

CHOCOLATE FUDGE CAKE | GF

Warm chocolate fudge cake served with vanilla ice-cream

JAM & COCONUT SPONGE

Warm and soft Jam and Coconut Sponge served with hot custard

SELECTION OF ICE-CREAM

Please ask your server on our selection

FRUIT PAVLOVA | GF

Pavlova topped with whipped cream and fresh fruits

GF: Gluten Free **V:** Vegetarian

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