

# *Innishannon House Hotel*

SAMPLE LUNCH MENU, AUGUST 2007

*Cream of Vegetable Soup*  
*Creamy West Cork seafood chowder*  
*Fantail of Melon with A Summer Berry Compote*  
*Warm Goats Cheese Salad*

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*Slowly Braised Fillet of Beef with a Hint of Truffle and Wild Mushroom Red Wine  
Sauce*

*Loin of Irish Pork, Old Style Mustard Sauce*

*Fillet of Salmon, Dill and Prawn Sauce*

*Roasted Sirloin of Irish Beef, Tarragon Sauce*

*Supreme of Cornfed Chicken, Wild Mushroom Sauce*

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*All Served with a Selection of Fresh Market Vegetables and Potatoes*

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*Homemade Tiramisu*  
*Profiterolls and Chocolate Sauce*  
*Raspberry Roulade*  
*Old Style Apple Pie*

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*Freshly Brewed Tea and Coffee*

€ 27