

Christening

Lunch Menu 2017

2 Courses €18.95

3 Courses €23.95

Starters

- **Homemade Soup of the Day** with freshly home baked bread (gluten free bread available) (C)
- **Bru Signature Spicy Chicken Wings** with garlic & chive dip and celery sticks (C)
- **Soft Irish Goats Cheese Salad** with mixed leaves, diced tomatoes and beetroot chutney, topped with mixed seeds and raspberry puree (C) (V)
- **Deep Fried Tipperary Brie** 3 wedges served with cranberry sauce garnished with crisp salad leaves tossed in a honey & mustard dressing (V)
- **Garlic Mushrooms** coated with golden breadcrumbs, served with crisp leaves and garlic mayonnaise (V)

Mains Course

- **Beer Battered Fish & Chips** deep fried cod in a crispy brú Rua beer batter served with home cut skinny chips, side salad & tartar sauce
- **Grilled Prime beef burger** topped with Irish smoked Oakwood cheddar cheese, bread crumbed onion rings, brú relish & baby gem lettuce on a toasted brioche bap served with home cut skinny chips
- **Roast Chicken supreme** served with creamed potatoes, seasonal vegetables and a mushroom & cider cream sauce (C)
- **8oz Sirloin Steak** cooked to your liking and served with home cut skinny chips, bread crumbed onion rings & a whiskey peppercorn sauce (€7 supplement)
- **Pan-fried Fillet of Salmon** with creamed potatoes, seasonal vegetables and a garlic & white wine cream sauce (C)
- **Chestnut Mushroom & Baby Spinach Risotto** with sauté mushrooms, sundried tomatoes, wilted baby spinach in a roast garlic & white wine cream sauce infused with fresh basil & topped with parmesan shavings (V) (C)

Homemade Desserts

- **Chocolate Brownie** served warm with vanilla ice cream and topped with a luxurious milk chocolate sauce
- **brú Mint Chocolate Cheesecake** a luxurious mint chocolate cream cheese filling served on a biscuit base garnished with milk chocolate flakes
- **Homemade Meringue** topped with fresh fruits and a Boyne valley honey & fresh mint cream (C)
- **Warm Apple Pie** sugar coated stewed apples & sweet pastry served with creme anglaise and fresh cream
- **Selection of Ice-cream** served in a tuille basket (C) without basket

(V) Vegetarian friendly

(C) Coeliac friendly

Service charge no longer applies, all tips go directly to staff, and we appreciate your generosity
Log on to www.bru.ie for special offers & to share your brú experience
Please be aware we cannot split bills on parties of 8 or more