

# TRADITIONAL IRISH BRUNCH

COMPLETELY GLUTEN FREE

CHEF  
KAY CEE  
TILLMAN

## STARTERS

### SCONES WITH JAM

Scratch made scones with a homemade currant jam & clotted cream

### WHITE PUDDIN'

Homemade pork & oat sausage with scratch bacon & onion marmalade

## ENTREES

### SMOKED SALMON FRITTATA

Served with a side of salad greens, dressed with cucumber dressing & topped with fried leeks

### TWICE-BAKED SHEPHERD'S PIE

Braised lamb piled in a baked potato, topped with Irish cheesy potatoes & fried leeks, served with scratch slaw

## DESSERTS

### CHOCOLATE MOUSSE

Velvety mousse laced with coffee & Irish whiskey, topped with cream and shaved chocolate

### CANDY BOX \*

Potato candy, Yellowman candy & Irish cream-filled chocolate

\*contains peanuts

## BEVERAGES

### ICED BARRY'S GOLD TEA

Chef's signature drink, sweetened & served with lemon

### ALSO AVAILABLE

Hot Tea, Iced Tea, Coffee, Decaf Coffee, Coke, Diet Coke, Sprite, Dr. Pepper

Meals are \$15 + tax per person.

Payment options include Cash, Mastercard, Visa & Discover.

For future reservations, email us at [redroom@collin.edu](mailto:redroom@collin.edu) or ask your server.

Menu subject to change without notice.

DINING ROOM MANAGER:  
JESSIE HAGAN