

MOTHER'S DAY MENU

€39.95 PER PERSON

STARTER

Creamed Leek & Crème Fraiche Soup

Served with Spring Onion & Poppy Seed Loaf
(2, 7, 12)

Chicken Caesar Salad

Pulled Chicken Croquettes, Dressed Gem, Garlic & Thyme Croutons, Creamy Caesar Dressing,
Fresh Anchovies & Shaved Parmesan Cheese
(2, 4, 5, 7)

Smoked Salmon Risotto

In House Smoked Salmon Cooked in a Shrimp Cream & Dill Sauce, Topped with Toasted Brown Bread Crumb
(2, 5, 7)

Josper grilled cauliflower

Grilled Cauliflower Served with Overnight Tomatoes, Roasted Courgette, Crispy Kale, Pomegranate Rose
Petals, Dressed with a Spiced Butter Yogurt
(4, 5, 7)

MAIN COURSE

Stuffed Pork Loin

With a Spinach Pine Nut Stuffing Served with Apple & Cider Jus Baby Carrots, Fondant Potato & Buttered Kale
(1, 7)

Avocado Crusted Hake

Hake Fillet Topped with a Avocado Crumb, Served on Spring Onion & Pancetta Potato Cake,
Finished with a Rich Lemon Beau Blanc
(2, 7, 9)

Corn-Fed Chicken

Pan Fried Corn-Fed Chicken, Stem Broccoli, Olive Oil Mash Potato & a Rich Pearl Onion Jus
(1, 7)

Vegetarian Hot Pot

Chunky Rich Vegetables Cooked in a Red Wine Vegetable Jus, Topped with Sliced Boulangère Potatoes
& Olive Oil Mash Potato
(1, 7, 9)

DESSERT

Red velvet Cake

Served with a Rich Blackberry Ice Cream, White Chocolate Shards
(2, 4, 7)

Strawberries & Cream

Strawberry Pavlova, Strawberry salsa, Topped with an Elderflower & Champagne Cream
(4, 7)

Coffee & Walnut Whip Choux

Filled with Baileys Cream & a Warm Chocolate Sauce
(2, 4, 7)

TO FINISH

After Eight Chocolate Truffles

(7)

Allergen Information

1 - Celery; 2 - Gluten; 3 - Crustaceans; 4 - Eggs; 5 - Fish; 6 - Lupin; 7 - Dairy; 8 - Mollusc; 9 - Mustard;
10 - Nuts 11 - Peanuts 12 - Sesame Seeds; 13 - Soya; 14 - Sulphur Dioxide

