

MOTHER'S DAY MENU

STARTERS

SWEET POTATO SOUP

Served with Crème Fraiche & warm homemade guinness bread (1a,b,4,9)

CLASSIC CAESAR SALAD

Romaine lettuce, crispy bacon, herb croutons, parmesan shavings & classic Caesar dressing (1a,b,4,7,8,12)

SMOKED IRISH SALMON

Served with home made Guinness Bread with capers, lemon and Abernethy Butter (1a,b,8)

DUCK LIVER PATE

Cognac infused pate, with chutney & brioche toast (1,a,b,4,7,12)

FRENCH BRIE WEDGES

Panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13)

MAINS

SIRLOIN STEAK

Prime Irish sirloin steak, sautéed onions, grilled tomatoes, hand cut chunky chips & peppercorn sauce (4, 9, 10, 13)

PAN ROAST FILLET OF SALMON

With wilted spinach, garlic roast baby potatoes in a mussel, clam & white wine sauce (4,6,a,b,8,13)

SUPREME OF CHICKEN

Free Range Irish Chicken wrapped in bacon with dauphinoise potatoes, green beans and a Jameson cream sauce (4,9,10,13)

SCALLOP AND PRAWN LINGUINE

shaved fennel, green beans, cherry tomatoes and chilli and garlic emulsion (6c, 5d, 13)

GARDEN PEA AND FETA RISOTTO

Topped with sage crisps & mint salsa verde (4)

DESSERTS

LEMON MERINGUE PIE

Served with vanilla icecream (1a, 4, 7)

CHOCOLATE BROWNIE

Our signature dessert, made with dark, milk & white chocolate with vanilla ice cream (1,a,b,3 (all) 4,7,10)

ETON MESS

Layers of crushed meringue, raspberry compote with strawberry cheesecake ice-cream (7,4)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

With passion fruit and crème anglaise (1a,b,3, (all) 4,7)

ALLERGEN INFORMATION

1 Cereals Containing Gluten, 1a Wheat, 1b Spelt, 1c Khorasan, 1d Rye, 1e Barley, 1f Oats, 2 Peanuts, 3 Nuts, 3a Almonds, 3b Hazelnuts, 3c Cashews, 3d Pecans, 3e Brazil, 3f Pistachio, 3g Macadamia, 3h Walnuts, 4 Milk, 5 Crustaceans, 5a Crab, 5b Lobster, 5c Crayfish, 5d Shrimp, 6 Molluscs, 6a Mussels, 6b Clams, 6c Scallops, 7 Eggs, 8 Fish, 9 Celery, 10 Soy, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

€40 per person