



# MOTHER'S DAY MENU

€33.50 PER ADULT €15 PER CHILD



## STARTERS

ROAST CELERIAC & WILD MUSHROOM SOUP WITH A BASIL OIL 7, 9, 12

SLOW COOKED PORK BELLY  
SERVED WITH VANILLA POACHED PEAR, SAFFRON & APPLE PUREE AND A CIDER  
REDUCTION 6,7,9, 12

SMOKED SALMON ON A WARM POTATO CAKE  
WITH A HORSERADISH DRESSING 1,3,4

WARM CHICKEN & BACON SALAD  
SERVED WITH RUSTIC POTATOES & TOSSED IN GARLIC BUTTER  
7,10,12

CHICKEN & MUSHROOM VOL AU VENT IN A WARM BOUCHEE 1,7,9,12



## MAIN COURSE

ROAST PRIME SIRLOIN OF BEEF  
WITH A WILD MUSHROOM & RED WINE JUS 6,7,9,12

GARLIC & HERB MARINATED SUPREME OF CHICKEN  
WITH ROAST VEGETABLES, TENDERSTEM BROCCOLI AND POMME ANNA 6,7,9,12

PANFRIED FILLET OF SEABASS  
ON A CRAB MASH SERVED WITH PRAWN & DILL SAUCE 2,4,7,9,12

HAND-CARVED TURKEY & HAM  
WITH A SAGE & ONION STUFFING AND CRANBERRY JUS 1,6,7,9,12

SLOW BRAISED SHANK OF LAMB  
WITH ROAST VEGETABLES & A MINT AND THYME JUS 6,7,9,12

BEETROOT RISSOTTO  
SERVED WITH TOASTED CASHEW NUTS AND ASPARAGUS 7,9,12



## DESSERT

CHEFS DESSERT PLATE OF STRAWBERRY & VANILLA CHEESECAKE, MINI LEMON  
MERINGUE PIE AND VANILLA ICE CREAM SERVED ON HOME-BAKED COOKIE  
CRUMB DRIZZLED WITH A FRUIT COULIS



TEA/COFFEE



PLEASE ASK YOUR SERVER FOR OUR ALLERGEN INFORMATION FOLDER IF REQUIRED