

Mothers Day Menu

ROAST CELERIAC SOUP

served with a Toasted Hazelnut Crumbs accompanied by Homemade Brown Bread (1a)(1d)(7)(8b)(9)(12)

CRISPY BUTTERMILK CHICKEN THIGH BITES

Served With Celery Stick and a Sriracha Mayonnaise (1a)(3)(7)(9)(10)

WARM GOATS CHEESE ROAST BEETROOT

Figs, Paprika Almonds, Shaved Crouton, With a Drizzle of Truffle Honey (1a)(3)(7)(8a)(10)(12)

GRILLED WARM CHICKEN & POACHED PEAR SALAD

With Blue Cheese, Toasted Walnuts, Dressed Baby Gem Leaves, Chorizo Crisps (1a)(3)(7)(8c)(12)

STUFFED MUSHROOMS

with a Garlic Cream Sauce, Herb Crumble & Parmesan Cheese Served with Basil Oil (1a) (7) (9) (12)

SLOW COOKED FEATHER BLADE OF BEEF

on a Bed of Creamy Champ, accompanied by Roast Root Vegetables, served with Rich Stout Bourguignon Sauce (1) (2) (3) (4) (7) (9) (12)

GARLIC & THYME CHICKEN SUPREME

with a Mushroom, Chorizo & Baby Spinach Sauce with Creamy Mash, Baby Carrots & Tender stem Broccoli (1a) (7) (9) (12)

WILD MUSHROOM & BABY SPINACH TAGLIATELLE

with freshly grated parmesan, Basil Oil & Garlic Bread (7)(9)(12)

SLOW COOKED PORK BELLY

served with a Mustard, Apple & Cider Jus, Roast Vegetable & Champ Mash Potato (6) (7) (9) (10) (12)

PAN FRIED COD FILLET KING OYSTER MUSHROOM

Grilled Asparagus, Poached Mussels, Chunky Chips, Sweet Pea (1a)(4)(7)(9)(10)(12)(13)

DOUBLE 4OZ BURGER

with Smoked Bacon & Local Carrigaline Cheese, Crisp Baby Gem & Relish, in a Soft Brioche Bun with Salad, Fries & Coleslaw (1A) (1C) (3) (7) (12)

PASSIONFRUIT & WHITE CHOCOLATE IVORY CAKE

with a Mixed Berry Coulis (1a)(7)

LEMON MARBLE CHEESECAKE

drizzled with a Blackcurrant Coulis (1a)(3)(7)

WARM CHOCOLATE FONDANT

served with a Rum & Raisin Ice Cream (1a)(3)(7)

STRAWBERRY, VANILLA & MILK CHOCOLATE YOGHURT CAKE

with a Berry Compote (GF) (7)

€39_{pp}



For our little guests

CREAMY CHICKEN & MUSHROOM VOLAUVENT

FRESH SLICED MELON WITH FRESH FRUIT

SOUP OF THE DAY

GLASS OF ORANGE, APPLE OR CRANBERRY JUICE

1/2 PORTION OF ROAST OF THE DAY

CHEF'S PASTA DISH OF THE DAY

PLAIN ROAST BREAST OF CHICKEN

SOUTHERN FRIED CHICKEN TENDERS

CHEF'S FISH OF THE DAY

HOME-MADE BEEF BURGER

Main courses will be served with Salad & Fries or Potatoes & Veg

SELECTION OF ICE CREAMS

CHOCOLATE BROWNIE SERVED WITH WHIPPED CREAM & DRIZZLED CHOCOLATE SAUCE

PROFITEROLES DIPPED IN CHOCOLATE

GLASS OF ORANGE, APPLE OR CRANBERRY JUICE

€15
per child
(U12)

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts) 6. Soybeans
7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery 10. Mustard 11. Sesame seeds
12. Sulphur Dioxide/Sulphites 13. Molluscs 14. Lupines.