



Mother's Day
LUNCH MENU

starters

HOMEMADE CREAM OF VEGETABLE SOUP

HOMEMADE BROWN BREAD (6,7,9,12)

GOAT'S CHEESE TARTLET

BALSAMIC REDUCTION, ROCKET, TOMATO SALSA (6,7,11)

MUSHROOM CROSTINI

TOASTED CIABATTA, SUNDRIED TOMATOES, PORTOBELLO MUSHROOMS,
BASIL OIL (6 WHEAT,8,9)

CONFIT DUCK SALAD

DRESSED LEAVES, CASHEW NUTS, PICKLE BEETROOT
(5 CASHEW NUTS,6 WHEAT,7,9,13)

CLASSIC CHICKEN CAESAR SALAD

BACON LARDONS, BABY GEM LETTUCE, HERB CROUTONS, PARMESAN
(3 ANCHOVY,6 WHEAT,7,11)

mains

SLOW COOKED IRISH TOP RIB OF BEEF

THYME SCENTED NATURAL JUS, PARSNIP CRISPS (9,12)

CONFIT DUCK LEG

PORT REDUCTION, BEETROOT PUREE (7,8,9,12)

OVEN BAKED FILLET OF SALMON

SAUTE SAMPHIRE, PRAWN CREAM SAUCE (1 PRAWN,3 SALMON,7,9,12)

CHICKEN BALLOTINE

CHORIZO, BRIE CHEESE, ROSEMARY JUS, PESTO (4,6 WHEAT,7,8,9,12)

MUSHROOM RISOTTO

WILD ROCKET, PARMESAN CHEESE (7,8,9)

dessert

PASSIONFRUIT CHEESECAKE

FRUIT COULIS, FRESH CREAM (6 WHEAT,7,9,11)

CLASSIC TIRAMISU

(6 WHEAT,7,11)

RASPBERRY AND WHITE CHOCOLATE ROULADE

FRUIT COULIS, CHANTILLY CREAM (7,9,11)

GLENFIELD FARM ICE CREAM SELECTION

TUILLE BASKET, SEASONAL FRUIT (6 WHEAT,7,11)

FRESHLY BREWED TEA OR COFFEE

€36 per person