

Mother's Day Menu

To Start

Cream of Butternut Squash Soup

Topped with herb croutons

Served with our own homemade brown bread

(4,9,14) (1 wheat/oat) 4,9,14)

Creamy Chicken & Mushroom Vol-Au-Vent

Tender chicken, sautéed mushrooms & bacon in a rich, velvety cream sauce

Served in a light flaky puff pastry case

(1 wheat) 4,9,14)

Classic Prawn Cocktail

Juicy Atlantic prawns tossed in a silky Marie Rose sauce, served over shredded iceberg lettuce, finished with a sprinkle of smoked paprika & a wedge of lemon. Served with buttered brown bread

(4,5,7,14)

Warm Goat's Cheese Crostini

Creamy baked goat's cheese on golden focaccia, served with tender beetroot, toasted pine nuts, fresh rocket leaves & tangy beetroot relish

(1 wheat) 4,14)

Main Course

Slow Roasted Leg of Lamb

With dauphinoise potatoes, seasonal greens & ratatouille, served with a rosemary & mint sauce

(4,9,14)

Baked Fillet of Salmon

Served with creamed potato, a rosette of Kenmare smoked salmon, asparagus bundle, salsa with capers & lemon butter sauce

(4,8,14)

Josper Grilled Half Chicken

Pesto glazed boneless chicken, traditional boxty potato, West Cork black pudding, tender long stem broccoli & a rich peppercorn sauce

(4,9,14)

Creamy Spinach & Ricotta Lasagne

Layers of fresh pasta, creamy ricotta, spinach & a light bechamel sauce, baked to perfection & served with a side of fresh salad

(1 wheat) 4,7,9,14)

Dessert

Assiette Trio of Desserts

Granny Smith apple crumble, crème anglaise

Sticky toffee pudding with butterscotch sauce

Lemon & blueberry cheesecake

(1 wheat) 4,7,14)

Allergen guide

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

€45 pp