

# MOTHER'S DAY CELEBRATION MENU

€49pp



## STARTERS

POTATO & LEEK SOUP

Roast Garlic Croutons (1,4,9,13)

GIN SPICES SMOKED SALMON

Salmon Rillettes, Pickled Red Onion, Creme Fraiche (4,8,9,12,13)

TRUFFLED WILD MUSHROOMS

Prosciutto Ham, Hens' Egg, Parmesan (4,7,12,13)

## MAINS

ROAST BEEF SIRLOIN

Roast Potato, Yorkshire Pudding, Glazed Carrots, Red Wine Jus (4,9,12,13)

SLOW COOKED PORCHETTA

Braised Apple & Cabbage Slaw, Fondant Potato, Mustard Jus (4,9,12,13)

PAN SEARED SALMON

Sautéed Greens, Roast Baby Potatoes, Beurre Blanc (4,8,9,12,13)

SPINACH AND RICOTTA RAVIOLI

Pumpkin Seeds, Beurre Noisette (1a,4,7)

## DESSERT

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream (1,7,4,3a)

WARM CHOCOLATE FUDGE CAKE

Achill Sea Salt (4,7,1a)

SELECTION OF IRISH GELATO

Vanilla, Strawberry, Chocolate, Mixed Berries (4,13)



Allergens: 1. Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2. Peanuts 3.Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4.Milk 5.Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin