

MOTHER'S DAY MENU

by Executive Chef Martin Lovell



MINT & PEA SOUP

Apple, Crowe's Farm Ham Hock, Cashel Blue Cheese, Garlic Croutons
(1a,4,7,13)

CLOUGHER'S HEAD MONKFISH SCAMPI

Roast garlic & Chive Aioli
(1a,4,7,8,12)

FOIE GRAS & DUCK LIVER PARFAIT

Orange Chutney, Toasted Brioche
(1a,4,7,11,12,13)

ARDSALLAGH GOATS CHEESE & BEETROOT

Poached Pear, Blackberries, Crispy Walnuts
(3h,4,11,13)

DRY AGED HEREFORD ROAST SIRLOIN

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream
(1a,4,7,12,13)

PAN ROASTED KILMORE'S QUAY COD

Spring Ratatouille, Safron Potatoes, Black Olive Caramel
(4,8,9,13)

RUMP OF SPRING MIDDLETON LAMB

Spring Vegetables, Fondant Potato & Basil Lamb Jus
(4,9,13)

WILD MUSHROOM PAPPARDELLE

Spring Greens, Pistachio, Aged Parmesan, Crispy Hen's Egg
(1a,3f,4,7)

RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb sorbet
(1,4,7,13)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce
(1a,4,7,13)

DARK CHOCOLATE BAR

Peanut Butter Sablé, Salted Caramel & Banana Ice Cream
(1a,2,4,7)

CITRUS CURD MERINGUE

Lemon Sponge, Raspberry & Basil Sorbet
(1a,4,7)

Freshly Brewed Coffee or Tea

(€59 pp)



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