

Here's to the women who make life beautiful, Happy Mother's Day!

Mother's Day at

GOURMET FOOD PARLOUR

2 COURSE €36 | 3 COURSE €42
WELCOME GLASS OF PROSECCO

STARTERS

SPICED BUTTERNUT SQUASH & COCONUT SOUP

Served with crusty sourdough bread
[GF option available] [1.1, 4]

LOUISIANA BONELESS CHICKEN BITES

Spicy buttermilk chicken bites, celery sticks, sesame seeds, blue cheese aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

GOATS CHEESE BON-BON SALAD

Goats cheese bites, mixed baby lettuce, with orange segments, roasted beetroots and beetroot purée, citrus dressing
[V] [1.1, 4, 5, 12]

SALMON & CHILLI FISH CAKES

Salmon & chilli fish cakes served with lemon aioli & charred lemon
[1.1, 4, 5, 6, 8, 10, 11]

MAINS

PREMIUM SLOW-BRAISED BEEF [+€3]

Slow braised feather blade, creamy mash potatoes, celeriac puree, baby carrots, red wine jus
[4, 10, 12, 14]

THAI RED SWEET POTATO CURRY

Red Peppers & sweet potato in an aromatic coconut sauce served with steamed basmati rice
[VE] [8, 11, 12, 14]
Add Chicken +€3 | Add Prawns +€3 [7.2]

TUSCAN RIGATTONI

Rigatoni with grilled chicken in a creamy Tuscan tomato and paprika sauce, tossed with baby spinach and cherry tomatoes, fresh grated parmesan [1.1, 4, 5, 8, 12, 14]

CHICKEN QUESADILLAS

Monterey Jack cheese, Tex-Mex salsa, guacamole & sour cream dips, rustic fries
[1.1, 4, 5, 8, 12]

DESSERT

BAILEYS CHEESECAKE

Served with vanilla ice cream and salted caramel sauce
[1.1, 4, 5, 12]

OREO BROWNIE

Warm Oreo Brownie, vanilla bean ice cream, chocolate sauce & white chocolate crumb
[1.1, 4, 5, 8]

WHITE CHOCOLATE & RASPBERRY ROULADE

Served with vanilla ice cream, raspberry gel, fresh strawberries
[4, 5]

LEMON MERINGUE

Lemon tart with torched Italian meringue, raspberry gel, crushed meringue, fresh mint
[1,5]

Mother's Day

MENU

GOURMET FOOD PARLOUR



ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens they contain.