

GOURMET FOOD PARLOUR

MOTHER'S DAY MENU

All Day

Three Courses €38 (per guest)
& complementary glass of Prosecco for the Moms

STARTERS

BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Served with rustic sourdough bread [1.1][VE]

CHILI & LIME FISH CAKES

Salmon, lemon gel, harissa crème fraîche [1.1,4,5,6,8]

BABY GEM CHICKEN CAESAR

Grilled chicken fillet, crispy bacon, classic Caesar dressing, herb croutons and shaved parmesan [1.1,4,5,8,11,12,14]

LOUISIANA CHICKEN WINGS

Black and white sesame seeds, celery, blue cheese aioli [1.1,4,5,8,11,12,14]

MAINS

THAI RED CURRY

Rich red curry with coconut, sweet potatoes, peppers & coriander. Served with steamed basmati rice [8,11][GF][VE]

SEAFOOD LINGUINE

Prawn, cod & mussel linguine in prosecco white wine sauce, topped with fresh herbs & parmesan [1.1,4,5,6,7,2,9,1,12]

CAJUN CHICKEN QUESADILLAS

Tex-Mex salsa, homemade guacamole & sour cream. Served with rustic fries [1.1,4,8,10]

IRISH SLOW BRAISED FEATHER BLADE BEEF

Creamy mash, glazed carrots, seasonal greens, roasted shallots, red wine jus [4,8,10,14]

DESSERTS

CHEESECAKE OF THE DAY

[ask server for allergens]

RASPBERRY & WHITE CHOCOLATE ROULADE

[4,5,8]

PECAN PIE

Served with vanilla bean ice cream [1.1,2,4,5,8]

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. 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. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

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

All beef used in our dishes is 100% Irish.

All precaution is taken while preparing food in our kitchens.
Although the allergens listed are accurate for the dishes,
our kitchens are not nut free and gluten free environments.