

Mother's Day at

GOURMET FOOD PARLOUR

WELCOME GLASS OF PROSECCO

STARTERS

SPICED BUTTERNUT SQUASH & COCONUT SOUP

Served with Guinness bread
[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 puree, 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]

PRAWN & NDUJA PACCHIERI PASTA

Prosecco white wine cream sauce, caramelised shallots topped with freshly grated parmesan & herb crumb
[1.1, 4, 5, 7.2, 12]

"OUR FAMOUS" 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]

GELATO MARTINUCCI PISTACHIO TRUFFLE

with pistachio cream centre served with white chocolate sauce
[1.1, 2.1, 2.7, 4, 5]

WHITE CHOCOLATE & RASPBERRY ROULADE

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

CHOCOLATE & COCONUT FONDANT

Served with raspberry sorbet and fresh strawberries
[VE] [1.1, 2, 3, 8]



Mother's Day

MENU

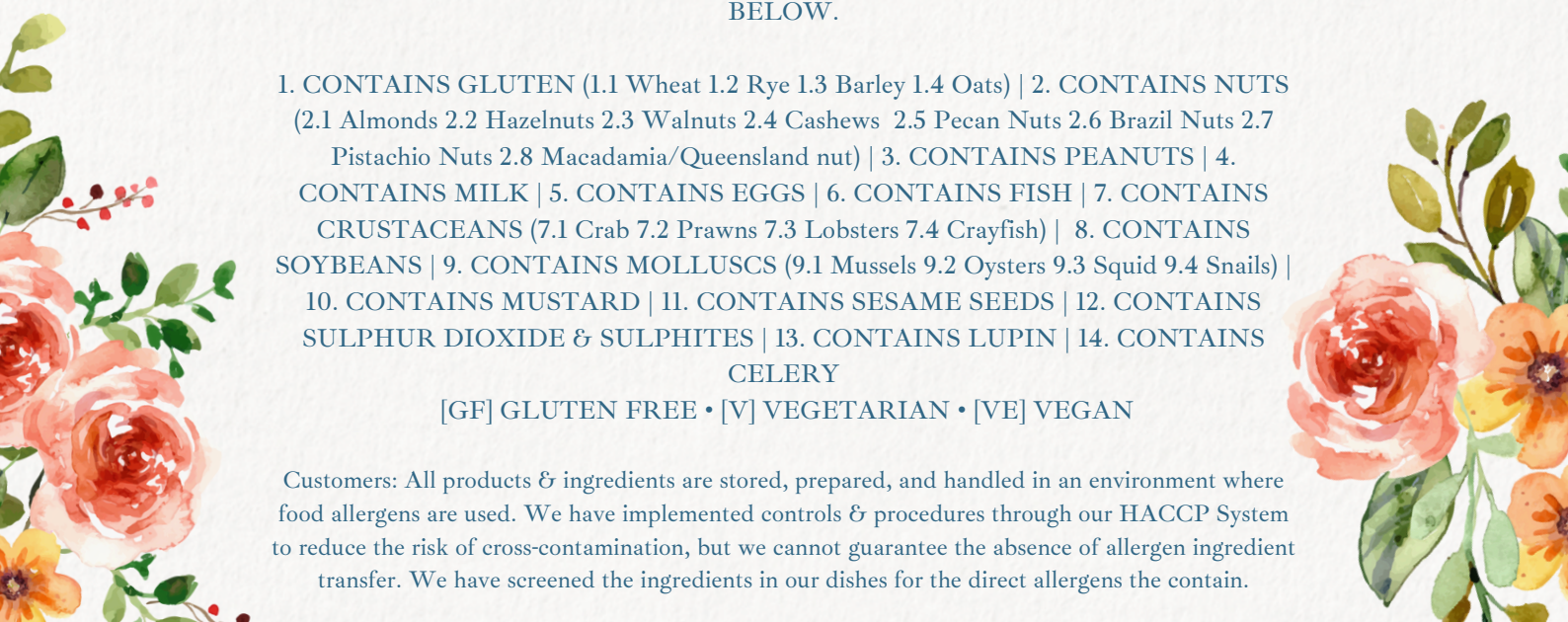
GOURMET FOOD PARLOUR

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 the contain.