

Mother's Day Celebration Menu

Starters

Cream of Leek & Potato Soup

Homemade Guinness Bread (1,7)

Chicken & Wild Mushroom Vol-au-Vent

White Wine Cream Velouté & Baby Salad Leaves (1,7)

Goat Cheese & Red Onion Tartlet

Hazelnut Crust, Basil Pesto & Rocket Salad (1, 7, 9)

Warm Smoked Mackerel Salad

Cherry Tomatoes, Green Beans & a Red Wine Vinaigrette (4)

Crab & Haddock Crumble

Lemon & Dill Cream on a Sourdough Croute (1, 2, 5, 8)

Mains

Traditional Slow Roasted Mayo Beef

Roast Gravy, Homemade Yorkshire Pudding, Market Veg & Mash Potatoes (1, 10, 11)

Roast Stuffed Turkey & Honey Glazed Ham

Red Wine Gravy, Cranberry Sauce, Market Veg & Mash Potatoes (1,11)

Red Pepper Crusted Salmon

White Wine & Baby Prawn Cream, Market Veg & Mash Potatoes (1, 4)

Chicken Penne Romanoff

Vodka Reduction, Tomato Sauce & Garlic Ciabatta (1, 8)

Poached Smoked Haddock

Crispy Poached Egg, Green Beans, Mustard Cream, Market Veg & Mash Potatoes (3, 4, 5, 8)

Vegetable Stir Fry

Soy and Chilli Glaze, Egg Noodles & Toasted Sesame Seeds (1, 6, 11)

Dessert Table

Indulge in a selection of Homemade Desserts from our Dessert Table (1, 7)

2 Course **€29**

3 Course **€34**

Allergen Information

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanut 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame Seeds 12.Sulphur Dioxide
13.Lupin 14.Molluscs

GF: We can adapt some dishes for Coeliac. Gluten Free Bread is also available