

Mother's Day Menu – Sunday 22/03/20

Starter

Cream of Cauliflower Soup, Rilette of Baily & Kish Smoked Salmon & Chive

New Season French Asparagus, West Cork Crab, Boiled Egg & Watercress

Scampi of Dublin Bay Prawns, Tempura Fried Prawns, Tartare Sauce, Mango & Chilli Relish 3,4,7 wheat,10,13

Arancini Di Riso Deep Fried Sicilian Rice Balls, Stuffed with Veal, 3 Year Old Parmesan Cheese, Fresh Herbs
with Caper Mayonnaise 4,6,7, wheat,10

Brie aux Filo, Pruneaux d'Agen, Watercress, Pickled Beets & Squash Puree 4,6,7 wheat,11

Main Course

Roast Rib of J.J Youngs Beef, Chestnut Mushrooms, Duck Fat Potato, Rosemary Jus

Spaghettoni, Monkfish, Dublin Bay Prawns, Grilled Chilli & Roast Tomato Jus 3,4,7 wheat,9,11

Sla ney Valley Lamb, Potato Rosti, Braised Baby Gem Lettuce Salsa Verde & Lamb Jus

Baked Salmon En Croute, White Onion Puree, Mussels & Fresh Peas

Chicken Milanese, with Garlic Butter & Roasted New Potatoes 6,7 wheat,9,11

Seared Wild Sea Bass, Wild Mushroom Risotto, Spinach & Black Truffle Dressing 2,6

Selection of Side Dishes

Dessert

Warm Chocolate Fondant with Winter Berries & Vanilla Ice Cream 4,6,7 wheat

Classic Crème Brûlée, with Biscotti Biscuit 4,5 almond,6,7 wheat

Vanilla Panna Cotta & Irish Rhubarb, Poached Ryan's Farm Rhubarb, Vanilla, Rhubarb Sorbet 6,7, wheat

Pear & Almond Tart, Warm Pear Frangipane Tart, Crème Anglaise & Pear Ice Cream 4,5 almond,6,7 wheat

Valrhona White Chocolate Parfait, Raspberry Compote, Sable Biscuit & Raspberry Sorbet

Tea or Coffee

€45

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10 Mustard 11 Sulphur 12 Lupin 13 Soya Bean/Soya

If you have any food allergies, please inform a member of the staff or management *Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredient

