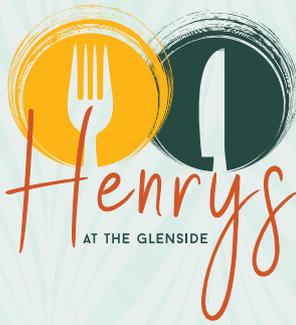


*Mothers Day*  
LUNCH





# Mothers Day LUNCH

FOUR COURSE LUNCH MENU €37

## Starters

- HOMEMADE SOUP OF THE DAY** served with Farmhouse Brown Bread (1,9)  
**VELVET CREAM CHICKEN & WILD MUSHROOM** in Puff Pastry Vol Au Vent (2,4,7,14)  
**CHICKEN WINGS YOUR WAY** With A Choice Of House Hot Sauce (7), JD Honey BBQ (5,14), or Soy & Sesame (12,13), Celery Spears And A Ranch Dip (4,7,9)  
**GOLDEN FRIED PANKO BREADED MUSHROOMS** (2,4,7,9) With Roasted Garlic Aioli  
**WILD RICE NUT LOAF** (VG) (1,9,10) Spiced Tomato Relish, Sweet Potato Crisps  
**CLASSIC CAESAR SALAD** with Torn Romaine Leaves, Garlic Croutons, Finely Grated Parmesan and Crisp Smoked Bacon and Light Caesar Dressing (2,4,5,7)  
**SAUTÉED PINK TAIL PRAWNS** (2,3,5,7) + €5 Rose Sauce, Char-grilled Ciabatta

## Mains

- ROAST STUFFED TURKEY AND HAM** with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes (2,4,14)  
**ROAST SIRLOIN OF BEEF** with Cracked Pepper and Herb Crust and Yorkshire Pudding, Served with a Melange of Fresh Market Vegetables & Mash Potatoes (2,4,7,14)  
**PAN FRIED SUPREME OF CHICKEN** (7,14) Creamed Potato, Long Stem Broccoli, Baby Carrots, Wild Mushroom Cream Sauce  
**PENNE ARRABIATA** Fresh Chili, Garlic & Olive Oil Tomato Sauce with Fresh Torn Basil (Add Chicken €3.50 or Prawns +€5.00) (2,4,14)  
**BAKED FILLET OF IRISH SALMON** (4,5,7) Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc  
**GOLDEN FRIED SCAMPI** with Pea Puree, Homemade Tartare Sauce & Chunky Chips (2,3,4,7) – + €6.50  
**SLOW BRAISED LAMB SHANK** (1,7,9,14) Champ Mash, Melange of Vegetables, Red Wine Rosemary Jus  
**6oz FILLET STEAK** with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14)– +€9.50  
**10oz SIRLOIN STEAK** with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14)– + €7.50

## Dessert

- CHEESECAKE OF THE DAY**, with Fresh Cream & Fruit Coulis (2,4,7,14)  
**FRESH FRUIT PAVLOVA** Mango Coulis & Chocolate Shavings (4,7)  
**FRESH CREAMED PROFITEROLES** Rich Chocolate Ganache (2,4,7)  
**CHEFS CHOCOLATE BROWNIE SUNDAE** with Vanilla Ice Cream, Chocolate & Toffee Sauce, Candied Nuts (4,7,10)  
**BAKED APPLE PIE** with Creme Anglaise & Vanilla Ice Cream (2,4,7,10,13)  
**HOMEMADE STICKY TOFFEE PUDDING** Butterscotch Sauce & Vanilla Ice Cream (4,7,14)

**FRESHLY BREWED BEWLEYS TEA OR COFFEE**

Allergens: 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites)