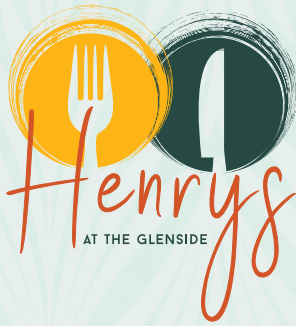




Mother's Day

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)