

# Happy Mother's Day

3 Courses €35

## *Soup of the Day (c)*

Served with homemade breads (g, d)

## *Olive Pork Belly*

Slow cooked Olive pork belly, Ballymakenny sweetstem piccalilli, garden peas, Stagrennan apple purée & Dunany spelt berries (g, d, m, c, s)

## *Anise & Orange Cured Salmon*

Pickled cucumber, chive cream cheese, segments of orange & crispy salmon skin (f, d, s)

## *Apple & Walnut Salad*

Mesclun leaves, fresh lemon, crispy quinoa & lemon oil (n, g, s, m)

## *Chicken Liver Parfait*

Homemade brioche, fig jam, Parmesan crisp & port gel (g, d, e, s)

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## *Ard Mhacha Mushrooms & Chestnut Risotto*

Spinach & Parmesan cheese (d, n, s, c)

## *Catch of The Day*

Please ask your server for today's specials

## *Roast Turkey & Ham*

Sage & onion stuffing, roast potato, pomme purée, Brussels sprouts, cranberry compote & roast gravy (g, d, s, c)

## *Roast Sirloin of Irish Beef*

Creamy mash potato, roast potato, roast carrots & broccoli, Yorkshire pudding & roast gravy (g, d, s, c, e)

## *Lamb Shank*

Sautéed cavolo nero & baby potato, crispy shallots & jus (g, d, s, c)

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## *Vanilla & White Chocolate Cheesecake*

Chocolate ice-cream, orange gel & candied orange peel (g, d, e)

## *Warm Chocolate Brownie*

White chocolate crumb, raspberry purée, honeycomb ice-cream & rich chocolate sauce (d, e)

## *Stagrennan Spiced Apple Tart*

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (g, d, e)

### **Allergen Legend**

The following symbols identify allergens contained in your choice of dish:

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites  
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans