

MOTHER'S DAY LUNCH MENU



3 course – €65 per person

STARTERS

Soup of the day 1 | 2 | 9 | 11
Homemade brown soda bread

Seafood Chowder 1 | 2 | 3 | 4 | 5 | 9 | 11 (*wheat*) | 12
Ballycotton seafood selection, creamy fish broth, homemade brown soda bread

Goat's Cheese Tartlets 1 | 2 | 8 | 9 | 11
Mini tarts filled with creamy goat's cheese and caramelised onions

Prawn & White Crab Meat Cocktail 1 | 2 | 3 | 7 | 9 | 11 | 12 | 13
Ballycotton prawns, white crab meat, baby gem, Marie Rose sauce, prawn crackers, dill, lemon

Chicken & Wild Mushroom Vol-au-Vent 1 | 2 | 9 | 11
Red pepper coulis, crispy leeks

MAINS

Roast Beef 2 | 9
Seasonal vegetables, peppercorn sauce, creamy mashed potatoes

Grilled Chicken Supreme 2 | 9 | 11
Herb-crusted chicken breast, seasonal vegetables, wild mushroom sauce

Braised Lamb Rump 2 | 9
Slow cooked lamb rump, pea purée, creamy mash, Jus

Baked Cod 2 | 5 | 9 | 11 | 12 | 13
Herb crusted cod, pea & mint risotto, asparagus, charred lemon

Risotto 2 | 8 | 12
Wild mushroom, asparagus, arborio rice, parmesan

DESSERTS

Vanilla Crème Brûlée 1 | 2
Raspberry Sorbet

Apple & Cranberry Crumble 1 | 2 | 8 | 11
Buttermilk Ice cream

Chocolate Silk Cake 1 | 2 | 8 | 11
Caramel Ice cream

Sticky Toffee Pudding 1 | 2 | 11
Vanilla Ice Cream

Coffee Cheesecake (*Vegan*)
Blackcurrant Sorbet

Petit Fours 2 | 8 | 9 | 10
Fine selection of Tea/Coffees

ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin