Appetizers

Soup of the Day
Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)

Warm Butternut Squash Salad with Sweet Satay & Medjool Dates (V)
Roasted Butternut Squash, Baby Corn with Red Onion, Cucumber, Cashew Nuts, Baby Gem, Dates, Creamy Sweet Chilli & Satay Dressing (6, 9, 10 Cashew Nuts, 12, 13, 14)

Irish Oak Smoked Salmon Carpaccio
Smoked Salmon Dressed with Lemon Oil, Champagne Vinegar, Cracked Pepper, Capers, Radish, Shaved Parmesan, Horseradish dressing and Arugula (1, 2 Wheat Flour & Durum, 5, 9, 12, 13, 14)

Maple Glazed Pork Belly
Crispy Pork Belly Pineapple, Yuzu, Cardamom Purée, Saffron Emulsion, Pickled Cucumber & Micro Greens (1, 4, 7, 9, 13, 14)

Main Courses

Pan-Seared Tuscan Salmon
Cooked in a Sun-dried Tomato & White Wine Cream Sauce with Wilted Spinach, Garlic Confit & a Touch of Parmesan finished with Caper & Lemon Oil served with a Side of Creamy Mash (1, 5, 7, 9, 13, 14)

Baked Chicken, Pecan & Goat's Cheese
Grilled Butterflied Fillet of Chicken Topped with a Baked Maple, Pecan & Goat's Cheese Medallion, served on a creamy Mash, Baby Carrots & Thyme Cream (1, 7, 9, 10 Pecans, 13, 14)

Confit Duck Legs
Confit Duck Legs coated in an Orange & Honey Glaze set on creamy Mash Potato, Buttered Sautéed Broccolini served with a Red Wine Jus (1, 7, 9, 13, 14)

Creamy, Aromatic Vegan Curry (V)
Coconut Cream, Stir Fry Vegetables, Baby Potato, Coriander & Butternut Squash, finished with Roasted Cashew Nut, Poppadom's & Aromatic Rice (1, 10 Cashew Nuts, 13, 14)

Desserts

Trio Of Dessert
Lemon Meringue Pie, White Raspberry Chocolate Mousse, Banoffee Tartlet (2 Wheat Flour, 4, 7, 9, 13, 14)

Glass of Prosecco for the Mums

€46.95 per person
Children's Menu available for €14.95 per child

Food Allergens
1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard | 10. Nut 11. Peanuts. | 12. Sesame Seed |13. Soya | 14. Sulphur Dioxide & Sulphit