

## MOTHER'S DAY MENU

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### STARTERS

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LISCANNOR CRAB MAYONNAISE  
*with Mango and Basil, Rye Bread Croutons and Coriander Cress*

ASPARAGUS AND BABY LEEK SALAD  
*with Poached Hen's Eggs and 36 month old Parmesan*

CHICKEN AND QUAIL CONSOMME  
*with Wild Mushrooms and Goat's Cheese Tortellini*

SHANAGARRY ORGANIC OAK SMOKED SALMON  
*with Brown Soda Bread Croutons, Cucumber Gel and Glenilen Yogurt*

SKEAGHANORE DUCK SALAD  
*with Blood Orange Dressing, Dandelion Leaves, Rocket and Carmelised Pecan Nuts*

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### MAIN COURSE

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STEAMED FILLET OF WILD ATLANTIC HALIBUT  
*with Orange Braised Chicory, Razor Clams and Golden Beetroot Salsa*

PAT MCLAUGHLIN'S ROAST LEG OF LAMB  
*with Pea and Mint Puree, Baby Carrots and a Raviolo of Shank of Lamb*

SEARED FILLET OF UNION HALL COD  
*with Wild Garlic Butter, a Broth of Peas, Broadbeans and Miranda Tomato*

ROAST FREE RANGE CHICKEN BREAST  
*with a Croquette of Confit Leg, Saute Wild Mushrooms and Prosciutto with Black Truffle Foam*

HOME-MADE POTATO GNOCCHI  
*with Wild Mushrooms, Spinach, 36 Month Aged Parmesan and Salsa Verde*

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## DESSERTS

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### BLACKBERRY TART

*with Green Tea Crumble and Pistachio Praline Cream*

### PASSIONFRUIT AND MANGO PARFAIT

*with Strawberry Jelly and Bubble Gum Meringue Sticks*

### POACHED RHUBARB

*with Buttermilk Pannacotta and Strawberry Sorbet*

### TRIO OF CHOCOLATE MOUSSE

*with Apricot Sorbet and Raspberry Wafers*

### IRISH CHEESE SELECTION

*with Ditty's Oatcakes, Cream Crackers and Merrion Pantry Red Onion Marmalade*

€55.00

*If you suffer from a nut allergy or any other allergens please do let a member of staff know as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.*