



THE CELLAR
RESTAURANT & BAR

MOTHER'S DAY MENU

STARTERS

MCCONNELLS SMOKED SALMON TERRINE WITH LEMON BUTTER, NEW POTATO AND DILL SALAD

TORCHON OF FOIE GRAS WITH RED ONION MARMALADE AND WARM BRIOCHE

v SPRING GREEN ASPARAGUS ON TOASTED ROSEMARY BREAD WITH PARMESAN SHAVINGS

v CREAM OF CELBRIAC SOUP WITH TRUFFLE AND CHIVE CREAM

CROZIER BLUE CHEESE FRITTER SALAD WITH CLONAKILTY BLACK PUDDING DRESSING
AND BACON AND ONION CROUTES

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF WITH YORKSHIRE PUDDING, ROAST POTATOES,
TOMATO AND TARRAGON JUS

MARINATED LEG OF WICKLOW LAMB WITH CHUNKY RATATOUILLE, HERB MASH AND SAGE JUS

CORNFED MONAGHAN CHICKEN BREAST WITH CHAMP MASH, GREEN BEANS,
SHALLOT AND CHIVE SAUCE

THE MERRION FISH AND CHIPS WITH MINTED MUSHY PEAS AND TARTARE SAUCE

STEAMED FINGER FILLETS OF GALWAY SALMON WITH GRAVADLAX SAUCE AND SAVOY CABBAGE

v WARM TARTLET OF OVERNIGHT TOMATOES, RED ONION AND CROZIER BLUE CHEESE,
PESTO AND ARUGULA SALAD

v WILD MUSHROOM AND PECORINO RISOTTO

DESSERTS

WARM APPLE STRUDEL WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

RASPBERRY PARFAIT WITH CRISPY LEMON SNAPS AND WHITE CHOCOLATE SORBET

MILK CHOCOLATE MOUSSE ON A SHORTBREAD COOKIE WITH A RED BERRY COMPOTE

SELECTION OF HOME-MADE ICE CREAMS ON A PAINTER'S PALETTE WITH A MANGO
AND RASPBERRY COULIS

IRISH CHEESE WITH RED ONION CHUTNEY

v (vegetarian option)

c (coeliac option)

€55.00 PER PERSON