



## **MOTHER'S DAY LUNCH**

SUNDAY 15TH OF MARCH 2026



## STARTERS

### Roast Carrot & Parsnip Soup

Toasted sunflower seeds, curry oil, rosemary focaccia (1A,7,12)

### St Tola Goat's Cheese Mousse

Beetroot textures, candied walnut, pickled apple (7,8C,10,12)

### Ham Hock Croquette

Apricot gel, mustard seeds, garden salad (1A,3,7,10,12)

### Gin Cured Goatsbridge Trout

Pickled fennel, lemon gel, horseradish & buttermilk, trout caviar (4,7,10,12)

## MAIN COURSE

### Roast Hereford Striploin of Irish Beef

Yorkshire pudding, duck fat potato, braised carrot, pearl onion & smoked bacon jus (1A,3,7,10,12)

### Rump of Kilkenny Lamb

Young leeks, turnip, pomme puree, lamb jus (7,10,12)

### Glin Valley Chicken Supreme

Broccoli, caramelised shallot, fondant potato, mustard & chive cream (7,10,12)

### Grilled Fillet of Seabass

Spinach and shrimp potato cake, fennel, wild garlic emulsion (2,3,4,7,10,12)

### Risotto of Cauliflower

Toasted hazelnut, Cashel blue, garden herbs (7,8B,12)

## DESSERTS

### Bread & Butter Pudding

Crème anglaise, vanilla bean ice cream (1A,3,7,12)

### Baileys & Vanilla Cheesecake

Raspberry, vanilla Chantilly (1A,3,7,12)

### Chocolate Delice

Mandarin mascarpone, cocoa nib tuile (1A,3,7,12)

### Selection of Irish Cheeses

Cashel blue cheese, triple rose Bally Lisk, Durrus, linseed crackers, grapes, seasonal chutney (1A,7,9,10,11,12)