



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)