



MOTHER'S DAY

Dining

TO START

Cream of Potato and Leek Soup
with Chive Cream

Smoked Salmon Rillettes
with Dill Cream Cheese, Cucumber Relish & Guinness Wheaten Bread

Confit & Smoked Duck Terrine
with Celeriac Remoulade & Toasted Sourdough

TO FOLLOW

Roast Beef
with Spring Onion Mash, Confit Carrot, Yorkshire Pudding, Duck Fat Roasties & Red Wine Gravy

Roast Pork Belly
with Sage and Apricot Stuffing, Potato Gratin, Confit Carrot, Golden Raisin & Madeira Jus

Pan Fried Seabass
with Olive Oil Mash, Fine Beans, Dublin Bay Prawns & Garlic Butter

Salt Baked Celeriac
with Black Garlic Purée, Smoked Almonds, Almond Velouté

TO FINISH

Vanilla Crème Brûlée
with Dark Chocolate Biscotti

Orange Blossom and Clondeboye Yogurt Cheesecake
with Poached Rhubarb and Ginger Crumb

Lotus Biscuit & Banana Knickerbocker Glory Sundae
with Vanilla Ice Cream & Lotus Sauce

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten-Free kitchen.