

STARTERS

Pan Seared Scallops 1, 2, 7, 8, 9, 13

grilled black pudding, butternut squash puree, parmesan crisp

Celeriac & Spiced Apple Soup 1, 2, 7, 14

sourdough croutons

Homemade Ravioli 1, 2, 4, 7, 9, 13, 14

pancetta & ricotta ravioli, Chardonnay foam pea shoots

MAIN COURSES

Herb Crusted Rump of Lamb 1, 7, 9, 14

pea puree, confit potato, Jerusalem artichoke puree, port jus

Sous Vide Chicken 1, 7, 9, 14

seared chicken fillet cooked in a herb bag, chorizo & butter bean cassoulet

Duo Beef 1, 7, 9, 14

slow cooked glazed beef short rib, braised beef cheek, roasted baby vegetables, horseradish mash, jus

Pan Seared Halibut 1, 5, 7, 9, 14

sauteed asparagus & spring onion, chive & lime beurre Blanc, mussels & clams

DESSERTS

Rhubarb Parfait 2, 4, 7, 13, 14

ginger shortbread, poached rhubarb

Salted Caramel Paris Brest 2, 4, 7, 10, 13, 14

hazelnut praline ice cream

Opera Gateaux GF 4, 7, 13, 14

peach melba ice cream

The Woodford's Cheese Board 2, 4, 7, 13, 14

selection of Irish & French cheese, onion chutney, oatmeal biscuits

TEA/COFFEE

1 Celery 2 Gluten 3 Crustaceans
4 Eggs 5 Fish 6 Lupine 7 Milk
8 Mollusc 9 Mustard 10 Nuts
11 Peanuts 12 Sesame 13 Soya
14 Sulphites

€40 pp

10th March 2024

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