

Mother's Day

12th May 2019

AMUSE BOUCHE

Lamb Croquette, anchovy emulsion

STARTER

Vitello Tonnato

Thinly sliced veal fillet, tonnato sauce, garden leaves, dried tomato petals, caper berries, sweet paprika and olive oil

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Salmon Cake

Avocado and lime puree, toasted almonds, sashimi sauce, coriander and pickled Ginger

MAIN COURSE

Beef

Slow cooked Beef shoulder, potato puree, roasted carrots confit, garlic, veal jus

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Pork

Braised Pork Cheeks, celeriac puree, root vegetables, veal jus and vegetables crisps

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Herb Crusted Black Meagre

Oven Baked Black Meagre, fennel confit, roasted tomatoes, citrus beurre blanc

DESSERT

Forest Fruit Mille-Feuille

Forest fruit mille-feuille, sauce anglaise and raspberry sauce

€39.00 per person

Children under 12 years half price - Kids Menu also available

A surprise will be given to all Mothers