

Mother's Day Lunch

Sunday 30th March 2025



STARTERS

Potato & leek soup (V)
buttery crotons, Donegal rapeseed oil

Confit leg of Silverhill duck
celeriac puree, puy lentils, blood orange red wine jus

Donegal salmon & prawn
ballotine
spinach & horseradish puree,
beetroot panna cotta, caperberries,
brown toast, radish, pea shoots

Warm beetroot cannelloni (V)
roast courgette, peas, sweet
potato puree, baby corn toasted
pumpkin seeds, aged balsamic
(optional goats cheese)



MAINS

Roast sirloin of Lisdergan Irish beef
mash potato, onion puree, Yorkshire
pudding, red wine jus

Roast breast of Glin valley chicken
mash potato, parsnip puree, spicy salami
& butterbean ragu, roasting jus

Roast rump of Lisdergan lamb (cooked
pink) & braised lamb croquette
mash potato, caponata vegetables,
ricotta, lamb jus

Pan seared fillet of seabream + €5
mash potato, braised fennel, pak choi,
tomato & chives, beurre blanc

Wild mushroom linguine (V)
pak choi, toasted hazelnuts, salsa verde

Sides €5
Skinny fries
Salad leaves
Baby boiled potatoes
Steamed carrots & broccoli with herb
butter

DESSERTS

Chocolate & caramel sauce
orange compote
toasted almonds, Chantilly cream,
raspberry sorbet

Pistachio & Kalifa cheesecake
mini rhubarb crumble, cinnamon
ice cream

Homemade ice creams
chocolate, honeycomb

3 Courses
€45 2
Courses €40

Dinner package includes the 3 course option - dishes with a surcharge are noted above. 10% service charge in lieu of gratuities - We operate a no split bills policy. We handle all allergens in our kitchen so cannot guarantee 100% allergen free dishes.