



MOTHERS DAY MENU

STARTERS

Butternut Squash, Sweet Potato and Coconut Soup, Chive Crème Friache (7.9)

Crisp Puff Pastry “Feuillete”, Filled with Irish Chicken, Limerick Ham and Button Mushroom, Tarragon Veloute (1.3.7.9)

Garlic King Prawn and Chorizo Risotto, Rainbow Chard & Baby Spinach, Parmesan Cheese Galette (1.2.7)

Baby Gem Salad Cups with St. Tola Goats Cheese, Tabbouleh and Pomegranate, Harissa
Yoghurt, Tomato & Cucumber Sauce Vierge Croute (1.7.10)

“Aisette” of Honeydew Melon and Minted Fruit Salsa, Mango Sorbet (12)

Crispy Falafel, Mini Vegetable Spring Rolls & Vegetable Crudities, Kale and Walnut Pesto (1.5.6.7.8)

Free Range Egg Mayonnaise and Smoked Salmon Salad, Saffron “Rouille”, Sundried Tomato,
Creamy Ranch and Black Pepper Dressing (3.4.7)

MAINS

Sage & Pepper Roasted 8oz Striploin Steak, Onion, Mushroom and Bacon Sauté, Garlic Mash, Béarnaise and Black Pepper Sauce (1.3.7.9)
Cooked to your liking Rare, medium or Well Done, (All our Beef is 100% Certified Irish and 21 Day Aged)

Roast Fillet of Atlantic Wild Hake, Globe Artichoke & Potato lyonnaise, Creamy Fennel Mash, Prosecco & Dill Beurre Blanc (4.7)

Grilled Escalope of Irish Chicken, Steamed Wholegrain basmati Rice, Tender Stem
Broccoli, Dressed Leaves, Jalapeño & Minted Yoghurt Dressing (7)

Tempura Style Fish & Chips with Wild Atlantic Haddock, Minted Mushy Peas, Gribiche Sauce & Lemon (1.3.4.7)

Pan Seared Fillet of Seabass, Sautéed Garlic King Prawns, Stir fried Garlic Greens, Buttered “Pomme Puree”,
Tarragon and lemon Emulsion (2.4.7)

Massaman Thai Vegetable & Chickpea Curry with Cauliflower and Potato, Steamed Basmati
Rice, Coriander, Naan Bread and Pappadoms (1.2.3.4.5.6.7.8)

DESSERTS

The Inn at Dromolands Icecream Sundae with all the trimmings (1.3.6.7.8)

New York Style Baked Cheesecake with Mango, Raspberry and Coconut Compote, Creme Chantilly (1.3.6.7)

Warm Apple, Rhubarb and Berry Crumble, Balsamic, Vanilla Icecream and Custard (1.3.7.8)

Belgian Chocolate Fondant, Vanilla Salt, Coconut Ice Cream & Chocolate Sauce (1.3.6.7)

Baked Lemon Tart, Raspberry Sorbet, Mixed Berry & Citrus Sauce (1.3.6.7)

Valrhona Chocolate & Orange Mousse, Meringue, Seasonal Berries and Sesame Seed Short Bread Biscuit (1.3.7.8.11)

