

MOTHER'S DAY

SUNDAY MARCH 31ST

STARTERS

Warm Beef Salad (Pan-seared Skirt Steak with Tomato & Croutons)

Pâté de Campagne, Country-style Terrine, Celeriac Remoulade

Achill Island Smoked Salmon, with Creme Fraiche & Capers

Mushroom Soup

Tossed Green Salad with Tomato & Shallot Dressing (v)

MAINS

Fillet of Fresh Atlantic Hake, Champagne Beurre Blanc

Grilled Sirloin Steak, Red Wine Jus (€4 supplement)

Roast Breast of Chicken, Confit Thigh, Mushroom Cream Sauce

The French Table Cassoulet

(Roast Toulouse Sausage, Confit of Duck Leg, Pork Belly,
Stewed White Beans)

Spinach, Mushroom and Camembert Pithivier (v)

All our mains courses are served with potato and a selection of vegetables

DESSERTS

A selection of our artisan French pastries
made in-house by our Chef Pâtissier

2 COURSES €25 3 COURSES €30