

MOTHER'S DAY MENU

Starters

Roasted lemon, herb and fregola, smoked ricotta (V)
Confit leek, broad bean and pea frittata
Saffron grilled chicken, charred artichoke and fennel salad
Soy and beetroot cured salmon, fennel pollen crème fraiche
Muhammara, sherry marinated peppers, pita croutons
Felafel Scotch egg (V)

Main Course (Choose one)

Slow cooked shoulder of lamb, preserved lemons, dried apricots, black garlic
Guinea fowl supreme, crisp fried stuffed wing, wild mushroom jus
Roast rib of Irish Hereford beef, bone marrow crumb, green pepper sauce

Sides

Miso glazed hispi cabbage (Vg)
Lemon thyme glazed carrot
Haricot vert wrapped in pancetta
Minted new potatoes

Desserts

Victoria sponge with elderflower macerated strawberries, rose meringues and
strawberry ketchup

Starters are to share portions (combined weight of all is equal to an antipasto serving)
All main courses are oven ready with cooking instructions and support
Main course side dishes are ready cooked and come with re-heating instructions

€ 45.00 per person
Delivery fee of € 5.00 all areas

