

Mother's Day Dinner

Set Menu €50 per person, including a glass of house red or white wine.

## **STARTERS**

Soup of the day
Served with grilled homemade Guinness bread
V, 1 wheat, 4, 6, 7, 9, 11, 12

Irish Oak Smoked Salmon Plate Baby Capers, Red Onion, Chive & Lemon Crème Fraiche, Buttered Soda Bread 1, wheat,3, 6, 12, 13, 14

> Fried Gambas & Chorizo Parcels Piyaz Salad, Tzatziki Dip 1, wheat, 2, 3, 6, 12, 13, 14

Chicken Caesar
Baby Gem, Bacon Lardons, Parmesan Cheese, Sun-Dried
Tomato, Croutons, Soft Boiled Egg, Caesar Dressing
1, wheat, 2, 6, 8, 12



## **MAINS**

Piri Piri Chicken Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette & Carrot Slaw, Tzatziki, Tomato & Red Onion Salsa

Lamb Cutlets (€5 supplement)

Moroccan Couscous, Grilled Aubergine, Courgette, Balsamic
Glazed Cherry Vine Tomato, Mini Caper, Mint Jus
1, wheat, 7, 11, 12

Baked Cod
Potato, Peas & Asparagus in Lobster Bisque, Lemon Herb Crust,
Tarragon Hollandaise
1, wheat, 2, 3, 6, 12, 13, 14

Vegan Rigatoni
Sautéed Courgettes, Spinach, Heirloom
Tomato, Basil & Jalapeno Dressing, Roasted Pine nuts, Vegan
Parmesan Cheese Shavings
VE, 1, wheat, 4, 7





REST · RELAX · ROAM

## DESSERTS

Paganini Bailey's Cheesecake Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll V, 1, wheat, 2, 5, 6

Dark chocolate and coconut mousse Toasted pistachio, raspberry coulis, bourbon vanilla ice-cream 2, 4, 5, 6, 7

> Warm Sticky toffee pudding Sauce Caramel, French Vanilla Ice Cream 1, wheat, 2, 5, 6

> > With love The Alex Team x



The following denotes which of the allergens apply to each of the dishes.

1.Gluten 2. Eggs 3, Fish. 4. Pine nuts, 5. Soya beans 6. Milk 7. Nuts 8, Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur dioxide 13. Crustaceans 14. Molluses.

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts.

Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham. Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.