



# Waterfront RESTAURANT

## Mother's Day Lunch

Fresh Homemade Soup of the Day, served with homemade brown treacle bread

Smooth Duck Liver and ruby Port Parfait,  
pineapple and red-onion relish and warm toasted brioche

Clarion Caesar Salad-crisp baby gem lettuce, bacon lardons,  
garlic and herb croutons and aged parmesan bound with a creamy Caesar dressing

Creamy Chicken and Button Mushroom Vol au Vent in a rich herb veloute

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Prime Roast Sirloin of Irish Beef,  
crisp Yorkshire pudding and rich roast gravy (*€2.95 supplement*)

Slow Roasted Limerick Pork and Bacon Porchetta,  
mini Toulouse sausage, roast crab apples and apple relish

Oven Roasted Breast of Chicken,  
spring onion potato galettes, Smokey Bacon Cream and Parma Ham wafer

Spinach and Ricotta Tortellini, crème au fin herb

Herb-crusted Fillet of Salmon with minute ratatouille and basil emulsion

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Warm Pear and Almond Tartlet with vanilla bean ice-cream

Classic Lemon Meringue Pie with raspberry essence

Selection of dairy ice cream in a crisp brandy snap basket, butterscotch sauce

White Chocolate and Raspberry Cheesecake, fresh cream and macerated berries

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Tea or Coffee

**€27.50**

*(sample menu subject to change)*

### Allergen Index

No.1&2: Shellfish

No. 3: Fish

No. 4: Peanuts

No. 5: Nuts

No. 6: Cereal containing gluten

No. 7: Milk

No. 8: Soya

No. 9: Sulphur Dioxide

No. 10: Sesame Seeds

No. 11: Egg

No. 12: Celery and Celeriac

No. 13: Mustard

No. 14: Lupin