



MOTHERS DAY THREE COURSE MENU

£21.95 pp

FOOD ALLERGIES & INTOLERANCES

WHEN MAKING YOUR ORDER, PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. PLEASE BE ADVISED THAT FOOD ALLERGENS ARE HANDLED IN THE KITCHEN. IN SOME CASES, ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR INGREDIENTS USED. THANK YOU.

STARTERS

Chicken Liver Pate, Red Onion Chutney and Warm Brioche

Soup of the Day served with Fresh Baked Bread Roll

Crispy Chilli Beef, Glazed Vegetables, Garlic & Ginger Noodles

Sun-Roasted Tomato, Red Onion and Pesto Bruschetta with Balsamic Dressed Salad

Salt & Chilli Squid, Crunchy Thai Salad with Lime & Chilli Dressing

Tempura of Chicken, Drizzled with Yum's Unique Sauces

MAIN COURSES

Crispy Roast Supreme of Chicken with Wild Mushroom & Madeira Sauce, Truffle & Parmesan Mash & Seasonal Vegetables

18 Hour Slow Roast Fermanagh Belly of Pork with Colcannon Mash, Cauliflower Puree, Clonakilty Black Pudding Bon Bon, Seasonal Vegetables & Rich Onion Gravy

Himalayan Salt Aged Irish Sirloin Steak, Onion rings, Mushrooms, Slow Roast Tomato & Chunky Chips (*£6 supplement*)

Mediterranean Pan Fried Hake with Mixed Bean, Vegetable & Chorizo Broth & Pesto Jersey Royals

Satay Infused Chicken served with Sweet Chilli Noodles in a Roasted Peanut & Garlic Sauce

Roast Butternut Squash, Sweet Potato & Lentil Curry with Rice & House Nan Bread

18 Hour Slow Roast Daube of Irish Beef, Ham Hock and Buttery Leek Croquettes, Crispy Root Vegetables and Guinness Jus

½ Roast Chicken with Stuffing served with Mashed & Roast Potatoes, Seasonal Vegetables and Gravy

Honey Glazed Gammon Served with Mashed & Roast Potatoes, Seasonal Vegetables and Gravy

SWEETS

Choose from our Dessert Menu

SIDES

Chunky Chips	£3.50
Buttery Mash	£3.50
Mixed Salad	£3.50
Garlic Sauté	£3.50
Seasonal Veg	£3.50
Truffle & Parmesan Chips	£4.00