



TRIM CASTLE
HOTEL

Mother's Day Lunch

Starter

French Onion Soup

With Roast Herb Croutons 1.9(V)(VG)(GFA)

Baby Gem Caesar Salad

Crispy bacon, Focaccia Bread Sticks & Freshly Shaved Parmesan, Caesar Dressing 1.3.6.7.10(GFA)

Chicken Liver & Brandy Parfait

Fig Jam, Baby Brioche 1.3.6.7.9.12

Caprese Salad

Sliced Beef tomatoes and buffalo mozzarella Basil pesto and sakura mixed salad 7. (V)(GF)

Main Course

Supreme of Chicken

Filled with an Herb Mousse with Hennessy cream sauce 7.9.12 (GF)

Roast Sirloin of Beef

Served with Yorkshire pudding & a red wine jus 1.3.6.7.9.12(GFA)

Fillet of Salmon

With a Mussel & Fennel Lemon broth 4.9.12.14(GF)

Grilled Honey Glazed Bacon.

With champ and creamy white parsley sauce 1.7.9.12

Potato & Chive Gnocchi, Parmesan Velouté

Buttered Spinach, Dried Tomatoes, Fresh Parmesan Shavings 1.3.7.9.12(V)

Dessert

Honeycomb Cheesecake 1.3.6.7.12

Warm Chocolate Fondant

Molten chocolate cake, vanilla ice cream & cream 1.3.6.7.8

Apple & Cinnamon Crumble

Spiced apple crumble, vanilla ice cream & caramel sauce 1.3.7

Fresh Strawberry and White Chocolate Pavlova

With fresh cream and fruit coulis 3.7

Freshly Brewed Tea & Coffee

Two Course Meal €34.50
Three Course Meal €39.50

Allergens: 1. Gluten (wheat, barley, rye) · 2. Crustaceans (crab, shrimp) 3. Eggs (baked goods, sauces) 4. Fish (salmon, tuna) 5. Peanuts (snacks, sauces) · 6. Soybeans (soy sauce, tofu) 7. Milk (dairy) · 8. Nuts (almonds, cashews) 9. Celery (spices, stalks) 10. Mustard (sauces, seeds) 11. Sesame (seeds, oil) · 12. Sulphites (dried fruit, wine) 13. Lupin (gluten-free flour) · 14. Molluscs (mussels, squid)