Mother's Day Menu

Served at The Bistro, Carrigaline Court Hotel

€37 per adult

Starters

ROAST VINE TOMATO & BASIL SOUP

DUCK LIVER PARFAIT
with Red Onion, Pickled Cucumber and Rocket Salad accompanied by an Apple Chutney & Melba Toast (1a)(4)(12)

SHALLOW FRIED HAM & CARRIGALINE SMOKED CHEESE CROQUETTES,
served with a Baby Leaf Salad and Spiced Apple Chutney (1a) (3)(7)(12)

FRICASSEE OF CHICKEN & MUSHROOM
cooked in a Tarragon Veloute served in a Warm Bouchee (1a)(7)(9)(12)

HARISSA CHICKEN SALAD
served with diced Mango, Chickpeas & shredded Baby Gem with a Coriander Dressing (6)(7)(12)

Main Courses

ROAST BEEF
served with Yorkshire Pudding and a Thyme & Red Wine Jus (6)(7)(9)(12)

PAN FRIED FILLET OF HAKE,
served with Baked Potato Rosti and a Roast Red Pepper & Basil Sauce (3)(4)(7)(9)(12)

PAN FRIED SUPREME OF CHICKEN
served with a Smoked Chorizo & Baby Spinach Sauce (7)(9)(12)

GARLIC & ROSEMARY MARINATED RUMP OF LAMB,
served with a rich Bordelaise Sauce on a bed of Creamed Mash with Braised Red Cabbage & Baby Carrots (6)(7)(9)(12)

WILD MUSHROOM AND BLUEBELL FALLS GOATS CHEESE ARANCINI BON BONS
served with a Basil and Chardonnay Sauce with Grated Parmesan (v) (1a)(3)(7)(9)(12)

CLASSIC HOME-MADE BEEF BURGER
with Carrigaline Smoked Cheese, Beef Tomato, Red Onion, Crisp Leaves & Smoked Bacon in a toasted Soft Glaze Brioche Bun with Fries & Coleslaw (1a)(3)(7)

Desserts

HONEY, LEMON & THYME INFUSED CHEESECAKE WITH AN APRICOT & LIME GEL

CHOCOLATE MOUSSE WITH RASPBERRY SORBET

APPLE TARTARE SAVOIARDO SPONGE WITH A VANILLA CHANTILLY CREAM

CARRIGALINE COURT
4* HOTEL & LEISURE CENTRE

For our Little Guests

€15 per child U12

Starters

CREAMY CHICKEN & MUSHROOM VOL AU VENT

FRESH SLICED MELON WITH FRESH FRUIT

SOUP OF THE DAY

GLASS OF ORANGE, APPLE OR CRANBERRY JUICE

Main Courses

½ PORTION OF ROAST OF THE DAY

CHEFS PASTA DISH OF THE DAY

PLAIN ROAST BREAST OF CHICKEN

SOUTHERN FRIED CHICKEN TENDERS

CHEFS FISH OF THE DAY

HOME-MADE BEEF BURGER

Main courses will be served with Salad & Fries or Potatoes & Vegetables

Dessert

SELECTION OF ICE CREAMS

CHOCOLATE BROWNIE SERVED WITH WHIPPED CREAM & DRIZZLED WITH A CHOCOLATE SAUCE

PROFITEROLES DIPPED IN WARM CHOCOLATE SAUCE

ALLERGENS

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof 6. Soybeans and products thereof. 7. Milk and products thereof (including lactose). 8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio, macadamia, or Queensland nuts and products thereof. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites. 13. Lupin and products thereof. 14. Molluscs and products thereof.

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