

# Mothers Day

## Starters

### *Homemade Cream of Leek and Potato Soup*

*Served with Bread Rolls*

### *Smoked Salmon Roulade*

*Roulade of smoked salmon with cream cheese, red peppers & chives, frizzee salad, green lip mussels, honey & lemon dressing.*

### *Classic Ardmore Caesar Salad*

*Baby Cos Lettuce, crispy smoked bacon, Italian Parmesan, Garlic Croutons bound in a Caesar dressing*

### *Prawn Cocktail*

*Shelled Prawns in a brandy & tomato mayonnaise sauce on a bed of lettuce topped with lemon*

## Main Course

### *Roast Sirloin of Beef*

*With champ mash and a traditional gravy*

### *Roast Stuffed Loin of Pork*

*With Saute Cabbage, smoked bacon lardons with light Dijon Mustard Gravy*

### *Grilled Breast of Chicken*

*Stuffed with Garlic Butter on a bed of potato gnocchi in a herb cream sauce.*

### *Pan Fried Fillet of Cod*

*With Angel Hair Pasta and a vegetable ratatouille*

### *Wild Mushrooms & Vegetable Tagliatelle*

*Served with a fresh green salad.*

## Desserts

*Banoffi Pie with a crisp digestive crumb base, banana slices, toffee sauces and cream*

*Warm Apple Pie with Fresh Cream*

*Chocolate Fudge cake*

*Selection of Ice-Creams*

*€20.00 per person*