

# Mothers Day Lunch

## SAMPLE MENU

*Chefs cream of country vegetable soup (7,9,12)*

*Riverside classic Cajun chicken and bacon Caesar salad with parmesan shavings and herb croutons (1,3,7,12)*

*Baked brie cheese & caramelised onion tart served on a seasonal salad, drizzled with balsamic glaze (1,3,7,12)*

*Vol au vent of spring onion, mushroom and chicken in a rich white wine cream sauce (1,3,7,9)*

*King prawns coated in a crisp Japanese style crumb with a sweet chilli jam (1,2,3,7,10)*

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*Prime roast striploin of Irish beef, carved on a red wine & thyme sauce with Yorkshire pudding (1,3,6,7,12)*

*Baked fillet of hake, topped with a pesto crust finished with a saffron cream (1,2,3,4,6,7,10,11,12)*

*Supreme of chicken filled with a smoked bacon, scallion & potato stuffing with a tarragon sauce (1,3,6,7,9,10,11,12)*

*Fillet of salmon cooked with lemon and dill served with a citrus herb butter sauce (2,4,7,12)*

*Honey and sage roast loin of Irish pork served with apple sauce and gravy (6,7,12)*

*Vegetable curry: stir-fried vegetables served in a creamy curry sauce with coriander on a bed of steamed basmati rice with a crisp poppadom (3,5,6,7,8,9,10,11,12)*

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*Warm apple and berry crumble*

*Served with sauce anglaise and cream (1,3,6,7,8)*

*Vanilla & raspberry cheesecake*

*Served with rich caramel sauce (1,3,6,7,8)*

*Baileys crème Brulee*

*Served with homemade cookies (1,3,7)*

*Fresh fruit pavlova*

*Served with forest fruit berry compote (3,7)*

*Chocolate, pecan and caramel brownie*

*Served with rich chocolate sauce and Chantilly cream (1,3,6,7,8)*

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*Freshly Brewed Tea or Coffee*



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphure  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs

