



**M O T H E R ' S D A Y**  
**SUNDAY 22<sup>ND</sup> MARCH 2020**

*Canapés & Three Course Lunch £65pp*

**Carlingford Oysters from the Irish Shores**  
Poivre Mignonnette / Ponzu & Soy / Frozen Horseradish

**Bentley's Smoked Salmon Plate**  
Soda Bread

**Spring Pea Soup**  
Croquette of Smoked Ham, Pea Shoot

**Virginia Park Lodge Celeriac**  
Apple, Porcini

**Ceviche of Sea Bass**  
Chilli, Coriander

**Baked Orkney Scallop in the Shell**  
Dulse, Sorrel Apple Salad



**Spinach Tagliatelle**  
Morels, Beaufort Cheese

**Wild Brixham Halibut**  
Wild Garlic Pesto, Grilled Calçot Onions

**Poached Brill**  
Blanched Leeks, Brown Shrimp

**Welsh Lamb Cutlets**  
Spring Greens, Purple Sprout Broccoli

**Whole Baked 'Black leg' Chicken for 2**  
Spinach, Beurre Noisette

**Roast Irish Beef Sirloin**  
Yorkshire Pudding, Rosemary Roast Potatoes,  
Virginia Park Lodge Seasonal Vegetables



**Irish Apple Tart**  
Clove Custard

**Chocolate Fondant**  
Milk Sorbet

**Gariguettes Strawberries & Cream**

**Vanilla Bavaois of Navel Orange**  
Rhubarb, Breton Biscuit

**Medjool Dates Sticky Toffee Pudding**

**Irish Cheese Selection**

**Food allergies and intolerances:**  
please ask your server for more information about our ingredients.  
A discretionary 13.5% service charge will be added to your bill.  
Cover charge £2 per person.