



## Mother's Day Menu

### Starters

#### Eggs Benedict Waffle

*With Burren smoked salmon*

#### Crispy Silver Hill Duck Salad

*Maple seasoning, pea shoots, Mesclum leaves, bean sprouts, walnuts and raspberry vinaigrette*

#### Macroom Buffalo Mozzarella and Tomato Salad

*Basil pesto*

#### Roasted Plum Tomato Soup

*Basil oil*

### Mains

#### Steak Frites

*35 day dry-aged Irish 8oz rib eye steak, béarnaise sauce*

#### Ricotta Cheese and Kale Gnocchi

*Butternut squash veloute, red chard, crispy kale*

#### Pan Fried John Dory

*Lemon caper butter*

#### Duck Shepherd's Pie

### Desserts

#### Chocolate Fondant

*Whiskey ice-cream*

#### Lemon Posset

*Shortbread biscuit*

#### Apple Tarte Tatin

*Vanilla ice-cream*

#### Sheridan's Cheese Selection

*Homemade Relish, Course Flour Crackers*

### Sides

Steamed asparagus with lemon butter - Wild garlic mash - Onion rings French fries - Parmesan truffle fries - Seasonal baby vegetables

**2 Course €29**

**3 Course €36**

**Add Glass Henriot Brut Champagne €15**

**Add Coburg Craft Cocktail €10**