

THE CLUB HOTEL

— at Goffs —



MOTHERS DAY

Chef De Cuisine Derry Clarke - Head Chef James Sheridan

Ballymore Organics Bread
House Sourdough, Guinness Stout Bread, Glenallen Farmhouse Butter

Starters

Lightly Spiced Carrot Soup, Pickled Carrot, Crème Fraiche
Cured Clare Island Salmon, Citrus Salad, Orange and Cardamom Dressing
Duck Liver Parfait, Cherries, Candied Walnuts, Apple, Brioche
Caramelized Cauliflower soup, aged cheddar beignet

Mains

Rump of new season spring lamb, aubergine and anchovy, pomme boulangère, confit tomato
Confit Atlantic Cod, girolles and broad bean fricassee, morel sauce
Shallot tarte tan, confit onion compote, herb salad, aged balsamic
Sirloin of Gilligans farm beef, horseradish and shallot compote, hen of the woods, mushroom ketchup, truffle pomme puree

Seasonal Vegetables, New Potatoes

Desserts

Valrhona chocolate and orange mousse, praline ice cream
Apple tarte tan, salt caramel, pecans, vanilla ice cream
Rhubarb and custard tart
Selection of Irish cheese, pickled grapes, apple butter, crackers

Tea & Coffee

Three Courses €52

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

All our beef is of Irish origin.