



GLENSIDE HOTEL

## Mother's Day Lunch

AOGÁN, KAREN AND ALL OF THE STAFF AT THE GLENSIDE  
WOULD LIKE TO WISH YOU A VERY HAPPY MOTHER'S DAY

### STARTERS

- Homemade Country Vegetable Soup** accompanied with freshly baked breads  
**Golden Fried Panko Breaded Mushrooms** with garlic mayo  
**Orange Scented Duck Liver Pate** with mini toast rounds, spiced apple & butternut squash chutney  
**Caesar Salad with Crisp Smoked Bacon**, finely grated parmesan and homemade caesar dressing  
**Flaked Puff Pastry Vol au Vent** with chicken & wild mushroom cream sauce  
**Tian of Mixed Seafood Marie Rose** on crisp leaves with brown bread

### MAIN COURSES

- Roast Sirloin of Beef** with cracked pepper, herb crust and Yorkshire pudding  
**Roast Stuffed Turkey & Ham** with sage and onion stuffing & cranberry sauce  
**Roast Loin of Bacon** with herb & onion stuffing & light parsley cream  
**Roast Leg of Lamb** with mint reduction, sage stuffing & red wine jus  
**Roast Pork Loin** on wholegrain mustard champ with cider jus  
ABOVE SERVED WITH A MELANGE OF FRESH MARKET VEGETABLES & MASH POTATOES  
**Paprika Spiced Chicken** with red bell pepper shallots, sauté string beans,  
fennel cream sauce and lightly seasoned garlic and herb potatoes  
**Oven Baked Fillet of Salmon** with lemon caper beurre blanc, roasted vine tomatoes,  
chargrilled asparagus spears and roasted baby potatoes  
**Leek & Mushroom Tart** with salt and pepper crust, crisp mozzarella,  
panko top champ and roast vegetables  
**8oz Fillet Steak** sautéed mushrooms, crisp string onions, choice of sauce & hand cut fries €7.50 Sup  
**10oz Sirloin Steak** sautéed mushrooms, crisp string onions, choice of sauce & hand cut fries- €5 Sup

### DESSERT

- Lemon & White Chocolate Cheesecake**  
**Cream Filled Profiteroles** topped with caramel & chocolate sauce  
**Banoffee Pie** with fresh cream  
**Apple & Blackcurrant Crumble** with fresh cream  
**Death by Chocolate** with vanilla cream & double chocolate mint ice cream  
**Selection of Ice Cream**

Freshly Brewed Tea & Filtered Coffee

**€26 per Person**

*All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.  
Please ask your server for specific allergy information on each of our dishes.*

*1=Cereals Containing Gluten, 2=Crustaceans, 3=Eggs, 4=Fish, 5=Peanuts, 6 = Soybeans, 7=Milk, 8=Nuts,  
9= Celery, 10=Mustard, 11=Sesame seeds, 12=Sulphur Dioxide & Sulphites, 13=Lupen, 14=Molluses*