

MIDLANDS
PARK
HOTEL

Mothers Day Lunch Menu

€45 per person

Starters

ROAST CELERIAC AND SAGE SOUP
With Garlic Croutons and Crème Fraiche
Allergens: 1, 7

PAN SEARED ATLANTIC SCALLOP
Crushed Mushy Peas & Lobster Bisque
Allergens: 2, 3, 4, 7, 9, 10, 12

SMOKED SALMON ON MURPHYS IRISH STOUT BREAD
Crispy Capers, Salad Salsa and Baby Leaves
Allergens: 1, 3, 7, 9, 10, 12

TWICE BAKED PORK BELLY
with Sweet and Sour Red Cabbage, Apple Gel & Calavados Jus
Allergens: 1, 7, 9, 10, 12

TRADITIONAL CAESAR SALAD
With Smoked Chicken, Herb Croutons, Parmase Crisp, Streaky Bacon
and House Caesar Dressing
Allergens: 1, 3, 7, 9, 10, 12

Mains

ROAST TOP RIB OF IRISH BEEF
Roast Potato, Yorkshire Pudding, Horseradish Sauce, Red Wine Jus
Allergens: 1, 3, 7, 9, 10, 12

ROAST STUFFED TURKEY & HAM
Roast Potato, Cranberry Sauce, and Roast Gravy
Allergens: 1, 7, 9, 10, 12

TRADITIONAL ROAST LEG OF IRISH LAMB
Roast Potato, Mint Sauce, with Rosemary Red Wine Jus
Allergens: 7, 9, 10, 12

SEARED FILLET OF FRESH ATLANTIC COD
Wilted Spinach, Sauteed Samphire and Saffron Velouté
Allergens: 4, 7, 9, 10, 12

RIGATONI PROVENCAL
With Spinach, Crisp Basil Leaves and a Sweet Tomato and Herb Sauce
Allergens: 1, 3, 7, 9, 10, 12

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— Desserts —

RUBY CHOCOLATE LAYERED CHEESECAKE

with Cookie Dough Ice Cream

Allergens: 1, 3, 7, 8

TRADITIONAL BLACK FOREST GÂTEAUX

with Black Cherry Sauce and Pistachio Ice Cream

Allergens: 1, 3, 7, 8

HOMEMADE CROISANT BREAD AND BUTTER PUDDING

with Crème Anglaise & Vanilla Ice Cream

Allergens: 1, 3, 7, 8

TRADITIONAL TIRAMISU

with Fresh Raspberry & Red Berry Coulis

Allergens: 1, 3, 7, 8

SELECTION OF ICE CREAM

Served in A chocolate Wafer Basket topped With Chocolate Sauce

Allergens: 1, 3, 7, 8

FRESHLY BREWED TEA OR COFFEE



1
Gluten



2
Crustaceans



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Milk



8
Tree Nuts



9
Celery



10
Mustard



11
Sesame Seeds



12
Sulphur Dioxide/
Sulphites



13
Lupin



14
Molluscs