



PALMERS  
- BAR & KITCHEN -

## MOTHER'S DAY TABLE D'HÔTE MENU

2 COURSE – €45 3 COURSE – €52

### STARTERS

SEAFOOD CHOWDER (1A, 2, 3, 4, 7, 9, 12)

TRADITIONAL ATLANTIC SEAFOOD CHOWDER, SERVED WITH HOUSE BREAD

CLASSIC CHICKEN & MUSHROOM VOL-AU-VENT (1A, 3, 7, 9, 12)

BUTTERY PUFF PASTRY FILLED WITH CREAMY CHICKEN, WILD MUSHROOMS & TARRAGON

PAN-SEARED SCALLOPS (1A, 14)

CAULIFLOWER PURÉE, BLACK PUDDING CRUMB, SHAVED CAULIFLOWER & BASIL OIL

### MAINS

TRADITIONAL ROAST IRISH SIRLOIN OF BEEF (1A, 3, 7, 9, 12)

SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, GLAZED CARROTS, BUTTERED GREENS &  
RICH RED WINE JUS

SLANEY VALLEY LAMB SHANK (1A, 7, 9, 12)

SLOW-COOKED LAMB SHANK, CREAMY MASHED POTATO, ROASTED ROOT VEGETABLES & BARLEY  
JUS

PAN-SEARED SALMON FILLET (1A, 2, 4, 7)

CRISPY POTATO TERRINE, BUTTERED GREENS & LOBSTER BISQUE CREAM

ROAST SUPREME OF CHICKEN (7, 9, 12)

ROASTED COURGETTES, TRUFFLE & CHIVE MASH, FINISHED WITH CHICKEN JUS

### DESSERTS

STICKY TOFFEE PUDDING (1A, 3, 7)

DATE AND BUTTERSCOTCH PUDDING SERVED WITH VANILLA ICE CREAM

WARM APPLE TARTE TATIN (1A, 3, 7, 8, 12)

CARAMELISED APPLE TARTE TATIN BAKED IN GOLDEN PUFF PASTRY, SERVED WITH VANILLA  
CRÈME ANGLAISE & CANDIED PECANS

GINGER & CRANBERRY CHEESECAKE (1A, 3, 7, 12)

GINGER-SPICED CHEESECAKE ON A BUTTERY BISCUIT BASE, TOPPED WITH CRANBERRY COMPOTE  
& CANDIED ORANGE ZEST

TRIO OF ICE CREAM (1A, 3, 7)

CHEF'S SELECTION OF ARTISAN ICE CREAMS SERVED WITH SEASONAL BERRIES & HONEYCOMB