



CARLTON
BLANCHARDSTOWN



Mother's Day Lunch
MENU



MOTHER'S DAY MENU

Available in the Urban Kitchen Restaurant

2-Course Menu - **€29.00** per person

3-Course Menu - **€38.00** per person

STARTER

Chef's Homemade Soup of the Day

Served with house baked brown soda bread (1, 7, 9)

Hot and Spicy Chicken Wings

Drenched in our signature Louisiana hot sauce & blue cheese dip (1, 7, 14)

Classic Prawn Cocktail

Sweet Boston Prawns topped with classic cocktail sauce (2, 3, 10, 12)

Goats Cheese and Red Onion Tart

Mixed salad (7)

Seared Scallops (€6 supplement)

With parsnip puree & hazelnut Gremolata (7, 8, 14)

MAINS

Roast Leg of Spring Lamb

Seasonal vegetable & potatoes, redcurrant and rosemary jus (7, 12)

Pan Fried Fillet of Hake

Seasonal vegetables & potatoes, cream leek sauce (4, 7, 12)

Slow Cooked Irish Short Rib

Seasonal vegetables & potatoes, Bordelaise sauce, Yorkshire pudding (7, 9, 12)

Supreme of Corn-Fed Chicken in Creamy Tuscan Sauce

Linguine pasta and garlic bread (1 wheat, 7, 12)

Wild Mushroom and Pea Risotto

Drizzled with black truffle oil, parmesan crisp (7)

Grilled Irish Sirloin Steak (€10 supplement)

Roasted flat top mushroom, tomatoes, onion rings, Brandy pepper sauce or garlic butter (1, 3, 7, 12)

DESSERT

Vanilla Buttermilk Panna Cotta

Fresh Raspberry Compote (7)

Homemade Bramley Apple Pie

Served with Paganini vanilla ice cream & crème anglaise (1, 3, 7, 12)

Warm Homemade Sticky Toffee Pudding

With Toffee sauce & vanilla ice cream (1, 3, 7, 6)

Homemade Baked Vanilla Cheesecake

With fruit coulis Chantilly cream (1, 3, 7)

Served with Freshly Brewed Tea & Coffee and a glass of bubbly for the Mammy

Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs