



LYRATH ESTATE

Mother's Day Sample Lunch Menu

€35 per adult & €15.00 per child

To Start

Celeriac & Granny Smith Apple Soup Parmesan Cheese MK CY

Salads

Make your own Caesar Salad Baby Gem Lettuce, Garlic and Herb Croutons, Bacon Lardons, Black Olives, Feta Cheese, Grana Padano, Lyrath Dressing WH EG MK MD

Thai Beef Salad Peanuts, Sesame, Coriander PN TN SE WH SY MD

Garden Salad Mixed Baby Leaves, Tomato, Cucumber, Pepper, Lyrath Dressing MD SP

On Ice

Prawn Cocktail Marie Rose Sauce WH EG MK FH CS MD

Platter

Smoked Fish Seafood Wasabi Soy Pickled Ginger SY FH

Asian

Spiced Asian Vegetable Spring Roll with Szechuan Pickled Cucumber Ginger Soya Dressing TN WH SE SY MD SP

Carvery

Roast Hereford Striploin of Beef Yorkshire Pudding, Horseradish WH EG MK MD

Roast Loin of Bacon Parsley and Mustard Cream WH MK CY MD

Main Course

Roast Hereford Striploin of Beef Yorkshire Pudding, Horseradish WH EG MK MD

Roast Loin of Bacon Parsley and Mustard Cream WH MK CY MD

Thai Chicken Curry Steamed Basmati Rice, Coconut, Coriander & Lime, Crispy Shallots TN CY WH

Grilled Organic Donegal Salmon Shaved Fennel, Champagne Buerre Blanc FH MD MK

Navarin of Lamb Stew Root Vegetables CY

Vegetarian Mousakka Tomato, Aubergine, Fresh Basil WH MK CY MD



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Dessert

Coconut Panna Cotta Mango

Lemon Cheesecake WH EG MK TN

Chocolate Tart Raspberry WH EG MK

Fresh Fruit Salad

Sides

Saffron Rice Cardamom

Colcannon Mash

Roast Root Vegetables

Fondant Potatoes

Freshly brewed tea or coffee

Children's Menu

Under 12 years

To Start

Soup of the Day with Bread Roll CY MK

Garlic Bread WH EG

Main Course

Half portion of Main Meal

Chicken Goujons or Sausages with Chips WH TN EG

Lyrath Burger with Sweet potato Fries WH EG

Penne Pasta WH EG

Dessert

Ice Cream and Jelly

Cookies and Milk MK EG

ALLERGENS: Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP
Eggs EG Milk MK Soya SY Fish FH Crustaceans CS Molluscs MS
Celery CY Mustard MD Sulphites SP All dishes may contain traces of nuts