

Mother's Day @ Faithlegg

Cream of roasted carrot and rosemary soup with white truffle oil

Chicken liver and port parfait, quince jelly, mooncoin grown beetroots and juniper and lentil dressing

Assiette of salmon, cured, smoked and rilette with a honey and mustard dressed salad leaves, citron flavoured blaa crisps

Goats cheese croquette salad of beetroot, walnut rocket and poached pear

Duo of lamb rack and chump with sauté spring cabbage smoked bacon, mint jelly, and rosemary jus

Grilled fillets of lemon sole black olive tapenade with chervil crushed baby potatoes and lime beurre blanc

Roast sirloin of Irish beef with celeriac puree fondant potato crispy onions and slow roast cherry tomato

Baked aubergine with mixed bean and spicy tomato sauce and crumbled feta cheese served with a garden salad and extra virgin olive oil

Baldwins ice cream selection

Strawberry and cream bavarois mint and strawberry salsa with vanilla pod ice cream

Double chocolate and cherry tart Muldoon whiskey sauce salted caramel ice cream

Lemon and poppy seed polenta cake served with lemon sorbet and orange syrup

Tea and coffee