

# MOTHER'S DAY MENU

## APPETISERS

### Jasper's Creamy Seafood Chowder

With Homemade Brown Bread (1-w,2,4,7,9,12,14) GF+

### Soup of the Day

Sourdough Croutons, Homemade Brown Bread (1-w,6,7,9) GF+, V, V+

### Tomato, Goats Cheese, Garlic and Basil Bruschetta

with Pesto and Parmesan (1-w,8-pine nut,10,12) V, GF+

### Cajun Spiced Calamari

Louisiana Tartare Sauce, Dressed Salad Leaves (3,4,6,9,10,11) GF

### Pulled Beef Brisket and Cheddar Croquette

Red Onion Marmalade, Bearnaise Sauce (1-w,3,6,7,10,12)

## SIGNATURE DISHES

### Slow Braised Irish Beef Featherblade Steak

Caramelised Onion, Rich Red Wine Sauce (6,7,9,10,12)

### Roast Loin of Pork

Sage & Onion Stuffing, Croquette, Roast Gravy & Apple Sauce (1-w,6,7,9,10,12)

### Roast Supreme of Chicken

Mushroom & Thyme Stuffing, wrapped in Streaky Bacon, Gaelic Whiskey Sauce (1-w,6,7,8,9,10,12) GF+

### Grilled Kilmore Hake

Citrus Butter Sauce, Tomato & Herb Salsa (4,6,7,12,14) GF

### Baked Atlantic Salmon

Tenderstem Broccoli, Sauce Bearnaise (3,4,6,7,9,12) GF

### Mushroom & Vegetable Stroganoff

Savoury Rice, Dill Pickle & Dijon Cream (6,7,9,10,12) V, GF

All served with Mash & Roast Potatoes, Diced Carrot & Parsnip, Buttered Cabbage (6,7)

## DESSERT

Baileys Cheesecake, Malteser Crumble, Butterscotch Sauce (1-w,3,6,7)

Warm Apple & Blackberry Crumble, Custard & Cream (1-w,7)

Fresh Fruit Pavlova, Lemon Curd, Whipped Cream (3,7)

Classic Tiramisu, Strawberry Compote (1-w,6,7)

Tea & Coffee

V = vegetarian V+ = can be made vegan  
GF = gluten free GF+ = can be made gluten free





# JASPER'S

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