

# THE DAFFODIL

## Mother's Day

March 14th 2010

Cullen Skink Soup  
poached free range egg and homemade bread

Dublin Bay Prawn and Shrimp Cocktail  
baby gem and marie rose sauce

Deep Fried Organic Brie  
with cauliflower puree

Butternut Squash & Sage Risotto

Aromatic Crispy Duck Salad  
Chinese leaves, spring onion, plum and hoi sin dressing

Venison Carpaccio  
horseradish cream and roquet



Roast Cotswold Sirloin of Beef  
golden Yorkshire puddings, goose-fat roasted potatoes and shallot jus

Baked fillet of Cod  
scallop potatoes, broccoli puree and chorizo foam

Slow Braised Pork Belly  
on roasted celeriac, with fine beans and rhubarb compote

Chickpea Pancake & Ratatouille Mille Feuille  
with pesto dressing

Roasted Chump of Lamb  
pommes mousse line, spring cabbage and port wine jus



Rhubarb & Almond Crumble  
with crème anglaise

Warm Chocolate Fondant  
with salted caramel ice cream

Homemade Sorbets  
mango, lime & ginger, coconut

Lime and Lemongrass Pannacotta  
honey ice cream

Selection of English Cheese  
chutney and oatcakes

Warm Rice Pudding & Coconut Tart  
passion fruit curd ice cream



Filter Tea or Coffee & Cupcakes

£30.00

PLEASE NOTE ALL DISHES ARE COOKED TO ORDER AND SUBJECT TO AVAILABILITY. SET PRICE INCLUDES 17.5% VAT.

A discretionary 10% service charge will be added to your bill – should you feel the service has not been up to scratch please ask for it to be removed.  
If the service has been great please feel free to add a little more!