



DILLONS

MORE THAN A STAY

MOTHER'S DAY MENU

STARTERS

HOMEMADE VEGETABLE SOUP

Served with fresh crusty roll

CHICKEN AND MUSHROOM VOL AU VENT

with dressed house salad-crispy vol au vent case filled with diced chicken and irish mushrooms, in a creamy chicken veloute

CRISPY STUFFED GARLIC MUSHROOMS

Tossed in garlic butter and served with mixed leaves and garlic mayo

NORTH ATLANTIC PRAWN COCKTAIL

juicy north Atlantic prawns bound in marie rose sauce,spiked with Cointreau and dusted with paprika, served with fresh baby gem leaves

MAINS

SLOW ROAST SILVERSIDE OF DONEGAL BEEF

Served with creamed potatoes, duck fat roastie and homemade Yorkshire pudding, roasting gravy

CHICKEN AND SMOKED BACON STACK

Chicken breast stuffed with sage and onion stuffing and wrapped in smoked bacon, served with creamed potatoes duck fat roastie, pepper sauce

ROAST TURKEY AND HONEY GLAZED HAM

Stuffing, creamed potatoes, duck fat roastie, roasting gravy

GRILLED SALMON

Cirus butter green beans, creamed potatoes, duck fat roastie, white wine sauce

GOATS CHEESE FILO PASTRY PARCEL

Crispy filo parcel filled with goats cheese and red pepper and tomato chutney, served with mixed leaves and balsamic glaze

ALL SERVED WITH HOT BUTTERED VEGETABLES

DESSERTS

CARAMELISED APPLE CRUMBLE

Served with vanilla ice cream

HOMEMADE CHOCOLATE BROWNIE

served with salted caramel ice cream and chocolate syrup

CHEFS CHEESECAKE OF THE DAY

Selection of ice cream, in a wafer basket with raspberry coulis

3 COURSES €35

Allergy Advice: Before placing your order, please inform your server of any allergies or special dietary requirements for your party. Due to presence of nuts in some of our ingredients, there is a small possibility that nut traces may be found in any of our items. **Please Note:** All soups and sauces are gluten free. Compliments for each dish cannot be substituted.