

CUTTERS

RESTAURANT

MOTHER'S DAY MENU

3 COURSES £25

STARTERS

SMOKED CHICKEN, RED
LENTIL & CHICKPEA BROTH
With sourdough bread

CHAR-GRILLED CHICKEN CAESAR
Cos lettuce, crisp croutons and smoked bacon
With freshly shaved Parmesan

SALT & PEPPER SQUID (GF)
With Asian slaw and Teriyaki dipping sauce

CLASSIC PRAWN COCKTAIL
Succulent prawns, homemade Marie rose sauce and crisp baby gem
With fresh baked Irish stout wheaten
(GF) available on request

IRISH GOATS CHEESE, RED PEPPER
& SUNDRIED TOMATO TART (V)
With dressed leaves and toasted almonds

MAINS

ROAST EYE OF SILVERSIDE (GF)
With Yorkshire pudding and rich roast gravy

BOMBAY POTATO & SPINACH PIE (V)
With smoked cheese and leek cream

TURKEY, HAM AND STUFFING
With chipolatas and roasting juices

CHICKEN CORDON BLEU
Supreme of Irish chicken stuffed with cured ham and gruyere cheese
With bread sauce
(GF) available on request

SLOW ROASTED BACON LOIN (GF)
With spiced apple chutney and cider jus

OVEN BAKED COD (GF)
In a chorizo and olive crust
With spicy tomato broth

ALL MAIN COURSE SERVED WITH SEASONAL VEGETABLES AND POTATOES

DESSERTS

STICKY TOFFEE PUDDING
With butterscotch sauce and cinnamon ice cream

FLOURLESS CHOCOLATE TORTE (GF)
With homemade honeycomb and orange sorbet

ETON MESS SUNDAE (GF)

HOMEMADE PECAN PIE
With vanilla ice cream

(V) Vegetarian | (GF) Made Without Gluten

Food Allergy: If you have a food allergy or intolerance, please inform us before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.



CUTTERS WHARF