Mother 's Day Lunch at Tarragon 2016

Starters

Lightly seared Tuna nicoise reconstructed salad
Or
Black squid ink tortellacci filled with prawns and lemongrass, olive oil, cherry tomato, shellfish veloute
Or
Pulled Lamb leg samosa, chickpea alioli, cucumber fresh saladette
Or
Chicken, wild mushroom and cream cheese croquettes, sweet corn and chicken veloute

Mains

Local Pork Belly, rubbed with rock salt & crushed pepper corns, scented with lemon & Orange, cooked sous-vide with a roasted white onion & red wine jus
Or
Black Angus ribeye with a truffle and pepper sauce
Or
Fresh fillet of Meagre, 3 colour quinoa crust, wild fennel veloute
Or
Chicken wellington stuffed with Chorizo and brie

Dessert

Pavlova; Frutti di bosco frozen yoghurt; Croccant dome

€ 55