

Sunday Lunch Menu - €45pp

Starters

Leek & Potato Soup

Crème fraîche & chive (g,c,m,s)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Toonsbridge Irish Mozzarella & Heirloom Tomato

Basil oil, coppa ham & toasted pine nut crumb (m,s,n,g,so)

Cured Salmon

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so)

Slow Cooked Pork Neck

Chicory, apple gel, savoy cabbage emulsion, cider cream sauce (s,n,m,e)

Main Course

Pan Fried Fillet of Seabass

Cod croquette, buttered asparagus tips, asparagus velouté, Irish trout caviar (f,m,s,c,so,cr,g,e)

Roast Turkey & Honey Glazed Ham

Creamed & roast potato, buttered carrots & broccoli, homemade stuffing & jus (g,m,s,mu,so,c)

Courgette & Tomato Risotto

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,so,s,c)

Chicken Ballotine

Iona Farm baby vegetables, carrot puree, chive & spinach gnocchi, cider cream (m,s,so,c,e,g)

Slow Braised Lamb Shank

Pommes Anna, tenderstem broccoli, lamb jus (m,so,c)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*

Desserts

Irish Strawberry & Elderflower Parfait

Fowlerstown strawberries & meringue (m,e)

Lime Panna Cotta

Lemon & lime textures, mini macaroon, blackberry gel (e,m,n)

Chocolate Brownie

Raspberry, chocolate crisp & chantilly cream (m,e,so)

Boyne Grove Farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Honeycomb Cheesecake

Whistlers Beekeepers Select Whiskey caramel sauce,
granola, chocolate mousse (g,m,n,s,e)

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