

***Sunday Lunch***  
***3 Course €40***

**Starters**

**Minestrone Soup, Parmesan Cheese, Basil oil**  
Home baked breads (m,g,c)

**Tian of Dunany Crab & Cucumber gazpacho**  
Celeriac, compressed apple, dill crème fraiche,  
lemon curd, squid ink tuile (cr,mo,m,g,c,e)

**Confit Pork Belly**  
Red cabbage, Stagrennan apple, jus (s,m)

**Boyne Blue Cheese Mousse**  
Mesculin leaves, pickled grapes, toasted almond, quinoa, citrus (m,n,s)

**Chicken Liver Parfait**  
Crostini, apple, walnut, (s,g,m,n,e)

**Main Course**

**Pan fried Cod**  
Savoury fishcake, Asparagus, Fennel & white wine Veloute, dill oil (f,s,m,Cr)

**Chicken Supreme**  
Fondant potato, Iona farm baby carrots, hunter sauce (m,s)

**Skeaghmore Duck Breast**  
Crisp barley cake, Iona beetroot, savoy cabbage, jus (g,m,e,s,so)

**Courgette & Heirloom Tomato Risotto**  
Drummond House garlic butter, Ardsallagh goats cheese, basil (m,s)

**Roast Sirloin of Hereford Beef**  
Creamed & roast potato, carrots, Yorkshire pudding and pan fried jus (g,m,s)

## Desserts

### **Blackberry & White Chocolate Cheesecake**

Blackberry gel, preserved lemon foam (m,e,g)

### **Lime Panna Cotta**

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

### **Carrot Cake**

Cream Cheese Icing, Vanilla Ice- Cream, White Chocolate Crumb (g,e,m)

### **Brownie**

Chocolate crisp, Raspberry, Chantilly cream (m,e,so)

### **Boyne Grove farm Apple & Pecan Crumble**

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