



Lunch Set Menu - €50pp

Starters

Cream of Broccoli Soup

Crème fraîche, toasted almonds (m,s,c,so,a)

Cured Salmon

Nori seaweed, sesame seeds, lemon curd, avocado puree, mint & vanilla emulsion (f,so,s,m,e,se)

Toonsbridge Irish Mozzarella & Heirloom Tomato

Basil Oil, Coppa ham & toasted pine nut crumb (m,pn,gw,so,cr)

Chicken Liver Parfait

Orange jelly, rhubarb chutney, rhubarb puree, cinnamon candied pistachios (gw,m,s,e,po)

Main Course

Pan Fried Salmon

Fondant potato, buttered asparagus tips, soda fennel crumb, dill & white wine velouté (m,f,s,so,c,cr,gw)

Skeaghanore Duck Breast

Spring onion & roast garlic croquette, buttered asparagus, asparagus puree, salted pumpkin seeds, orange jus (m,so,s,gw,c,e)

Chicken Supreme

Gratin Potato, Iona baby carrot, carrot puree, white wine velouté, tarragon oil (so,m,c,s)

Courgette & Tomato Risotto

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

Allergens : (GB)Barley, (GW)Wheat, (GM)Malt, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs, (S) Sulphites,(CR) Crustaceans (L)Lupin, (P)Peanut,(PI)Pine Nut, (CN) Chestnut, (WN) Walnut, (PEC) Pecan (SE) ,Sesame, (SO) Soybeans, (A)Almond (HN) Hazelnut, (PO) Pistachio

Homemade Desserts

Lime Panna Cotta

Blackberry macaroon, blackberry ganache, blackberry puree, lemon curd (m,e,a)

Lemon Tart

Chantilly cream, raspberry meringue, raspberry puree, pistachio crumb (m,e,po,gw)

Chocolate Brownie

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

Boyne Grove Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (e,m,gw,pec)

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