

STARTERS

Soup of the day with farmhouse bread
(V) French onion soup with coolea cheese and croutons
Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo
Shallot tarte tatin, balsamic caramel, goat's cheese mousse and beetroot crisps(v)
Duck liver Pâté, fig chutney and caraway toast

MAIN COURSES

Roast marinated chicken with thyme and apricot stuffing, braised red cabbage, creamy mash and gravy **OR** with roast sweet potatoes, puy lentil and beetroot salad, tahini dressing
Lamb and apricot tagine, ras-el-hanout cous cous, pomegranate, and coriander, Velvet Cloud sheep's yogurt
Roast hake, beetroot and carrot boxty, buttered spinach, grilled lemon and chive butter sauce
Slow cooked West Cork ham hock, turnip, potato and kale gratin, red cabbage, wholegrain mustard sauce
(v) Aubergine, sweet potato and lentil chilli, fried plantains, avocado salsa, sour cream
(v)Grilled Toonsbridge halloumi, chickpeas, watermelon, sugar snaps, red onion, strawberry and basil vinaigrette

DESSERTS

Earl grey crème brûlée with a citrus biscuit
Mango and passionfruit sorbet with fresh fruits
Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel
Warm apple and hazelnut streusel cake with caramel ice cream

Tea or Coffee

STARTERS

Soup of the day with farmhouse bread

Pan seared scallops, black pudding, celeriac purée, granny smith apples

Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo

Shallot tarte tatin, balsamic caramel, goat's cheese mousse and beetroot crisps(v)

O Connells smoked salmon, warm potato and scallion farl, tarragon creme fraiche, fennel salad

MAIN COURSES

Pan fried monkfish, Gubbeen chorizo, duchess potatoes, romanesco, cauliflower purée

(v) Pea and pearl barley risotto, St. Tola ash goat's cheese, broad beans, spinach, samphire and crispy kale

Roast marinated chicken breast with sausage and apricot stuffing, roast root veg, creamy mash and gravy OR with roast sweet potatoes, puy lentil and beetroot salad, tahini dressing

Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or horseradish and parsley hollandaise or red wine and caramelised onion butter

Lamb and apricot tagine, ras-el-hanout cous cous, pomegranate, and coriander, Velvet Cloud sheep's yogurt

Roast hake, beetroot and carrot boxty, samphire, grilled lemon and chive butter sauce

Pan-fried trout with poached egg, roast Ratte potatoes, green beans, roast tomatoes

DESSERTS

Rhubarb and custard trifle, ginger crumb & toasted almonds

Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel

Mango and passionfruit sorbet with fresh fruits

Earl grey crème brûlée with a citrus biscuit

Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee