

## 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) Black bean chilli, aubergine, fried plantains, avocado salsa, velvet cloud sheep's yoghurt  
(v) Grilled Toonsbridge halloumi, chickpeas, watermelon, sugar snaps and red onion with a strawberry and basil vinaigrette

## DESSERTS

Rum crème brûlée with boozy dates  
Mango and passionfruit sorbet with fresh fruits  
Chocolate and vanilla mousse cake with Barbados cream  
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)  
Duck liver pâté, fig chutney, caraway toast

## 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, buttered spinach, grilled lemon and chive butter  
sauce  
Pan-fried trout with poached egg, roast Ratte potatoes, green beans, roast tomatoes

## DESSERTS

Strawberry glory with crushed meringue, custard & vanilla ice cream  
Rum crème brûlée with boozy dates  
Mango and passionfruit sorbet with fresh fruits  
Chocolate and vanilla mousse cake with Barbados cream  
Warm apple and hazelnut streusel cake with caramel ice cream

Tea or Coffee

