

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