

STARTERS

Soup of the day with farmhouse bread
(V) French onion soup with Coolea cheese and croutons
Confit trout, goatsbridge caviar, seaweed bread, Cuinneog butter, Ellie's leaves
Shallot tarte tatin, balsamic caramel, Ardsallagh goat's cheese mousse and beetroot crisps(v)
Chicken liver pate, fennel and apple jam, toasted sourdough, pickled carrots

MAIN COURSES

Roast marinated chicken with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy **OR** with roast sweet potatoes, freekah, courgette and pinto salad, lemon and parsley gremolata
Salmon Niçoise, tomato & caper salsa, boiled egg, olives, flageolet beans, horseradish aioli
Slow cooked West Cork ham hock, with cauliflower and potato gratin, braised red cabbage and Coolea cheese sauce
(v) Aubergine, sweet potato and lentil chilli, fried plantains, avocado salsa, soured cream
(v) Toonsbridge halloumi, pomegranate, quinoa, sugar snaps, hazelnut dukkah, chilli and orange dressing
Tandoori chicken salad, carrot, cucumber and mint salad, roast peppers, raita and salted cashew nuts

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
