

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

(v) Arrancini of Toonsbridge smoked scarmorza cheese, spiced beetroot and tomato puree

Duck liver and leg pâté, clementine jelly, hazelnut toast

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) House-made paneer cheese, Bombay potatoes, red lentil dhal, coriander chutney, pani puri

(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
