

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Smoked haddock risotto, mornay gratinate, caper and shallot shallot salad

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

Duck liver pâté, clementine jelly, hazelnut toast

MAIN COURSES

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with bulgar wheat tabbouleh, spiced butternut and tahini, roast sweet potatoes, toasted sesame seeds

Naturally smoked haddock, kedgeree rice, green beans, crispy hen's egg

Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot purée, and braised Hispi cabbage

(v) Toonsbridge halloumi, pomegranate, quinoa, sugar snaps, hazelnut dukkah, chilli and orange dressing

Miso glazed chicken salad, cashew nuts, ginger, green beans, scallions and local leaves

(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

DESSERTS

Earl Grey crème brûlée with a citrus biscuit

Mango and passionfruit sorbet with fresh fruits

Chocolate and Angel Stout fudge cake with Baileys mascarpone cream

Rhubarb crumble, oat and ginger crumb, warm custard

Tea or Coffee