

SAMPLE SUNDAY LUNCH

STARTERS

CREAM OF CELERIAC SOUP Scallion Infusion (1, 2, 7)

PAN FIRED PRAWNS
White Wine and Coriander Cream – Crispy Capers (3, 5, 7, 14)

SMOKED IRISH SALMON
Dijon Mustard & Horseradish Cream – Fennel & Radish Salad (5, 7, 9)

CONFIT DUCK SALAD

Pickle Celery & Apple – Ginger & Soy Dressing (1, 2, 9, 12)

MAIN COURSES

LISDERGAN SIRLOIN OF IRISH BEEF Braised Beef Cheek – Red Wine Jus (1, 7,14)

FERMANAGH CHICKEN BREAST
Cauliflower Puree - Sea Lettuce Tempura - Cured Bacon & Chive Sauce (1, 2, 7, 14)

THORNHILL DUCK BREAST
Celeriac & Brown Butter Puree – Celeriac Remoulade - Apple Butter & Thyme Jus (1,7, 9, 14)

SEARED SCALLOPS & WHITING Mushroom & Chive Nage – Oyster Tempura - Paprika Infusion (1, 3, 5, 7,14)

Served with a Selection of Vegetables & Potato

DESSERTS

LOVE CHOCOLATE

Chocolate Delice – Vanilla Ice Cream (2, 4, 7, 10)

RASPBERRY & WHITE CHOCOLATE PARFAIT Raspberry Gel – Hazelnut Croquet (2, 4, 7)

VANILLA PANNA COTTA

Blackcurrant Gel – Blackcurrant Sorbet (4,7)

SELECTION OF ICE CREAM

Brandy Snap – Red Fruit Coulis (2, 4, 7, 10)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted based on your experience.

All items are subject to availability. Some foods may contain nuts or nut oils.

Allergens: 1 =Celery, 2 =Gluten, 3 =Crustaceans, 4 =Eggs, 5 =Fish, 6 =Lupin, 7 =Milk, 8 =Molluscs, 9 =Mustard, 10 =Nuts, 11 =Peanuts, 12 =Sesame Seeds, 13 =Soya, 14 =Sulphur Dioxide