





# SET 3 COURSE MENU

#### **Cream Of Two Celeries**

Pesto Cream - Buttery Croutons (1, 2, 7)

#### Silverhill Duck Confit Salad

Pickle Vegetables - Seeds - Coriander - Spring Onion Sweet and Sour Apple & Ginger Dressing (1, 14)

#### **Fivemiletown Goats Cheese Terrine**

Red Onion Relish - Baby Beetroot and Herb Salad (7, 10)

## Lisdergan Sirloin of Irish Beef

Yorkshire Pudding - Roast Gravy (2, 4, 7)

#### Roast Turkey & Ham Roulade

Herb Stuffing - Cranberry & Lime Chutney - Roast Gravy (2, 7, 10)

#### Pan Seared Irish Salmon

Grilled Baby Leek - Shrimp and Mushroom Nage (3, 4, 5)

Served with a Selection of Vegetables & Potato

## **Christmas Pudding**

Brandy Custard - Honeycomb Ice Cream (2, 4, 7, 14)

### **Bakewell Tart**

Crème Anglaise - Christmas Pudding Ice Cream (2, 4, 7, 14)

## **Selection of Ice Cream**

Brandy Snap - Raspberry Coulis (4, 7, 14)

3 Courses 32.50



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. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.