



4 Courses £39.50 per person



Cream of Celeriac Soup - Scallion Infusion (1, 2, 7)

Pan Fried Prawns - White Wine and Coriander Cream - Crispy Capers (3, 5, 7, 14)

Irish Smoked Salmon - Beetroot - Fennel & Radish Salad (5, 7, 9)

Confit Duck Salad - Pickle Celery & Apple - Ginger & Soy Dressing (1, 2, 9, 12, 14)



Lisdergan Sirloin of Irish Beef - Braised Beef Cheek Bourguignon - Red Wine Jus (1, 7, 14)

Fermanagh Chicken Breast - Roast Onion Puree Cured Bacon & Chive Sauce (1, 7, 14)

Murley Mountain Lamp Rump - Butternut Squash - Cabbage & Carrot Casserole Thyme Jus (1, 7, 14)

Pan Seared Hake - Scallop - Mushroom & Leek Nage (1, 3, 5, 7,14)

Served with a Selection of Vegetables & Potato



Love Chocolate" - Chocolate Delice - Vanilla Ice Cream (2, 4, 7, 10)

Sticky Toffee Pudding - Toffee Sauce - Yellowman Ice Cream, (2, 4, 7)

Strawberry Semi Freddo - Honey & Nut Crumb - Fresh Irish Strawberries (2,4,7)

**Lemon Roumanoff** - Italian Meringue - Raspberry Sorbet (2,4,7)

Selection of Ice Cream - Brandy Snap - Red Fruit Coulis (2,4,7,10)

Afters

Tea or Coffee and Petit Fours (4, 7, 10, 14)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.

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