

Sample Sunday Lunch 4 Courses £45 per person

Starters

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)

Main Course

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 Lamb 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

Desserts

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

Sticky Toffee Pudding Toffee Sauce - Yellowman Ice Cream, (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)

Desserts

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.