

MENU

STARTER

POTTED POACHED SALMON AND PRAWNS IN SPICED BUTTER WITH TOMATO
& BASIL JAM, TOASTED WHEATEN AND MUSTARD CRESS

WHITE ONION AND ARMAGH CIDER SOUP WITH PARMESAN, TRUFFLE
OIL AND ARTISAN BREAD

SALAD OF SMOKED CHICKEN & RED WINE POACHED PEAR WITH
PEPPERED LEAVES AND SPICED TOMATO DRESSING

MAIN

CONFIT DUCK LEG

BUTTER BEAN, CHORIZO AND BABY SPINACH STEW AND CARAMELISED
GRANNY SMITH APPLES

SALT & PEPPER CRUSTED SEABASS FILLET

COCONUT LAKSA AND PRAWNS

CASHEW NUT & ROAST VEGETABLE LOAF

SERVED WITH ROAST PEPPER SAUCE

*ALL SERVED WITH MALDEN SALTED BABY POTATOES, BROCCOLI AND
CONFIT OF ORANGE CARROTS.*

DESSERT

CREMA CATALANA - CITRUS & FENNEL BAKED CREAM WITH ORANGE
SEGEMENTS

DARK CHOCOLATE MOUSSE WITH A FRUIT COULIS WELL

IRISH CHEESEBOARD - BALLYBRIE, CASHEL BLUE AND BALLYOAK SMOKED
CHEDDAR, SERVED WITH CRACKERS AND CHUTNEY