



Cream of Mushroom & Tarragon Soup

Fan of Cantaloupe Melon with Pomegranate & Mint Salsa

St Helens Crab Claws baked in Garlic, Chilli & Coriander Butter

Rosette of Duncannon Oak Smoked Trout with Pickled Cucumber & Baby Capers

Chef's Foie Gras Terrine with White Wine Gelée & Toasted Brioche

Tartlet of Bluebell Falls Goats Cheese Tartlet, Caramelised Pear, Red Onion & Organic Rocket

Crispy Confit of Duck with Sweet Potato & Scallion Mash, Lemongrass & Ginger Jus

Caesar Dressed Leaves with Ballycotton Prawns, Garlic Croutons & Parmesan Shavings

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Roast Stuffed Saddle of Suckling Pig with Honey Roast Root Vegetables & Apple Wedges

Grilled Sirloin Steak with Red Onion Confit, Spiced Potato Wedges & Pink Peppercorn Cream

Roast Breast of Skeaghanore Duck with Chestnut Stuffing, Mangetout, Honey & Ginger Sauce

Breast of Free Range Chicken with Savoy Cabbage, Boxy Potato & Smoked Bacon Cream

Baked Fillet of Hake Wrapped in Spanish Pancetta with Provençale Ratatouille & Herb Oil

Steamed Nage of Cod, Hake, Salmon & Prawns with Pastry Fleuron & Chablis Cream Sauce

Seared Kilmore Quay Scallops with Creamy Puy Lentil, Coriander & Lime Yoghurt Dressing

Fresh Tagliatelle with Girolle Mushrooms, Roast Peppers, Pinenuts & Parmesan Shavings (V)

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White Chocolate & Vanilla Cheesecake with Salted Caramel Ice Cream

Warm Banana Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

Lemon Meringue Shortbread Tartlet with Red Berry Coulis & Raspberry Sorbet

Dark Chocolate & Raspberry Mousse Delice with Crunchy Praline Base & Vanilla Ice Cream

Selection of Irish Farmhouse Cheese & Crackers

Bill's suggested DESSERT WINE

CHATEAU MENOTA – Sauternes

Classic Sauterne style wine from Graves using botrytis grapes. Aromas of marmalade & honey, yet remains fresh and tangy. Ideal dessert wine and with blue cheese - €32.00 / €6.20

Tea & Coffee served in the Ivy Room

Saturday's Live Music with Emma Sunderland & Galaxy

€42.00 per person

*All Allergen information available from your waiter

Beef Served in this Hotel is of Irish Origin ONLY

MOBILE FREE ZONE