

STARTERS

Soup of the Day
with Waterford Blaa

Lough Shore Crab & Fennel Fish Cake
with saffron and mussel beurre blanc

Potted Chicken Liver Pate
with toast and orange marmalade

Dromoland Estate Pigeon Vol Au Vent
with sage and wild mushroom veloute



MAIN COURSES

Roast Rib Eye of Kettyle Beef
with homemade Yorkshire pudding and rich pan gravy

Shepherd's Pie
with Worcester sauce and honeyed carrot puree

Wild Salmon
with a pine nut crust, celeriac, red pepper and cardamon jus

County Antrim Turkey & Ham
with sage and onion stuffing, rich pan gravy



DESSERTS

Blood Orange Crème Brûlée
with Kilbeggan Irish whiskey icecream

Cox Apple Crumble
with vanilla crème anglaise

Lemon Tart
with fresh blackberries and clotted cream

Baileys Cheesecake
with berry compote and freshly whipped cream



Tea of Filter Coffee



3 COURSE MEAL £19.95 per person
2 COURSE MEAL £16.95 per person.



SUNDAY MENU