



Appetizers

Cream of Wild Mushroom and Herb Soup finished with a splash of Madeira

Roasted Baby Beets layered with Fresh Crab and Curried Crème Fraîche topped with a Jumbo Shrimp

Baked Goat Cheese and Chive Souffle garnished with Watercress tossed in a Light Mustard Vinaigrette

Grilled Asparagus Meunière drizzled with a Black Truffle Sabayon, served with a Poached Egg and Crispy Pancetta, finished with Parmesan Shavings

Lough Neagh Smoked Eel Hot Pot, baked with Garlic, Shallots, Fresh Tomatoes, Vermouth, and Cream

Crispy Confit of Duck served with a Seasonal Salad and a Spiced Lavender and Honey Sauce

Homemade Sorbet

Grilled Beef Fillet Mignon topped with a Stilton Rarebit finished with a Rich Burgundy Demi Glace

Herb Crusted Fresh Brill Fillet served with a Zesty Citrus, Capers and Tequila Beurre Blanc

Grilled Organic Chicken Breast smothered with a Creamy Chanterelle, Baby Onion, Dijon, White Wine and Tarragon Sauce

Pan-seared Sea Scallops and Calamari tossed in a Spicy Tomato, Red Pepper and Sambuca Sauce served with Minnesota wild Rice

Succulent Slow Roasted Duckling with a Balsamic and Cherry Sauce garnished with Fried Sage Leaves

Tender Venison Fillet wrapped in Serrano Ham drizzled with a Plum and Chili Jam

Desserts

Trio of Ice Cream with Fresh Fruit

Homemade Chocolate Truffle Torte

Lemon Mousse topped with crumbled Macaroon

Warm Marmalade Cake served with Wheaten Bread Ice cream

Selection of Irish Cheese, Quince Jelly, Fruit, Nuts and Crackers

Tea/Coffee and Petit Fours

£44.00

10% service charge is applied to the final Bill