



Appetizers

Curried Apple and Cider Soup garnished with a Seared King Scallop

Golden Fried Crab Cake Salad with a spiced Avocado and Chilli dipping Sauce

Breast of Wild Pigeon, Celeriac and Potato Rosti finished with a Blackberry Sauce

Portavogie Prawns baked with Tomatoes, Fennel, Brandy and Cream served with Garlic Ciabatta

Classic Baked Mushrooms stuffed with homemade Chicken Liver Pate with a Cumberland Sauce

Fan of Melon and Fig Coulis with a fresh Strawberry, Balsamic and Basil Compote

Homemade Sorbet

Entrées

Pan Seared Herb encrusted Cannon of Lamb drizzled with a reduction of Sloe Gin, Juniper and Thyme

Aged Aberdeen Angus Beef Filet rolled in Mustard and Cracked Black peppercorns smothered with a Bushmills Whiskey Sauce

Grilled marinated Swordfish Steak 'alla Siciliana' with Olive Oil, Lemon, Garlic, White Wine and Fresh Herbs

Finnebrogue Venison Filet finished with a Burgundy, Redcurrant, Orange and Rosemary Demi Glace

Fermanagh Organic Chicken Breast tossed in Louisiana Cajun Spices with a Parmesan Alfredo Sauce

Baked Atlantic Halibut topped with a Jumbo Black Tiger Shrimp served with a Pink Grapefruit Beurre Blanc

Desserts

Trio of Ice Cream and Fresh Fruit

Chocolate and Mint Marquise with a Cherry Compote

Grilled Sticky Honey Cinnamon Figs, Almonds and Mascarpone

Selection of Artisan Cheese, Fruit, Nuts and Crackers

Sweet Mincemeat Soufflé with Grand Marnier Crème Fraîche

Tea/Coffee and Petit Fours

£48

10% service charge is applied to the final Bill