

Seven Course Tasting Menu

Pre-Starter

Served with a Glass of Valdo Prosecco



Braised Duck Leg Ravioli 1 2 4 5

Silver hill Duck leg Ravioli – Artichoke puree – Pickled Mushrooms – Confit Tomato

Telfords Pork 1 2 4 9

Fermanagh Honey Glazed Pork Belly – Roast Celeriac Puree – Confit Butternut Squash
Pine Jus



Cream of Celeriac Soup 1 2 4 9 10

Caramelized Chestnut – Ham Hock Tortellini



Irish Salmon 2 3 4 8

Whiskey Cured Salmon – Beetroot Terrine – Pickled Beetroot & Vanilla Puree Goatsbridge Trout Roe



Thornhill Duck 2 3 4

Roast Breast of Thornhill Duck – Roasted Artichoke & Purée – Blackberry & Buckthorn Gel
Fermented Blackberries – Toasted Hazelnuts – Thyme Jus

Lisdergan Beef 1 2 4 5

Fillet of Beef – Crispy Beef Cheek – Caramelized Celeriac Puree
Lightly Scented Garlic Potato – Baby Turnip – Red Wine Jus



Blackcurrant 2 5

Blackcurrant Soufflé – Homemade Custard – Glastry Farm Vanilla Ice Cream

Chocolate 1 2 5 6 7 9 10

Bitter Chocolate Delice – Salted Caramel Gel – Caramel Ice Cream – Glazed Pecan



Sweet Tasters

Served with Freshly Brewed Tea and Coffee

Allergens: 1 = Wheat 2 = Milk 3 = Mustard 4 = Celery 5 = Egg 6 = Almonds 7 = Soya
8 = Crustacean 9 = Pistachio 10 = Walnuts