

FATHER'S DAY MENU 16TH JUNE 2019

Cream of Vegetable Soup – Herb Oil - Buttered Croutons **1 2 4**

Fermanagh Chicken Caesar Salad – Shaved Parmesan
Black Bacon - Butter Croutons **1 2 5 7**

Ballycotten Smoked Salmon – Wholegrain Mustard Cream – Mixed Leaves Salad
1 2 3 5 10

Pat O'Doherty's Pork Belly – Thai Noodle Salad – Soya & Honey Dressing **1 2 5 7**

Marinated Seasonal Melon – Winter Berry Infusion - Lemon Lime Sorbet **2 7**



Lisdergan Sirloin of Irish Beef - Yorkshire pudding – Roast Gravy **1 2 3 5**

Local Pork Fillet - Mash Potato- Apple Butter - Scallion
Chive & Cured Bacon Cream Sauce – **2 3 5**

Breast of Fermanagh Chicken - Whipped Potato – Grilled Carrot – Carrot Puree –
Rosemary Jus **2 3 4**

Pan-Seared Irish Hake - Mash Potato – Broad Beans – Creamed Leeks - Chive
Cream Sauce **2 3**

Pappardelle Pasta – Wild Mushroom – Sun Dried Tomato – White Wine Cream Sauce
1 2 3 4

Served with a Selection of Vegetables & Potatoes



Duo Of Chocolate Delice – Passionfruit & Mango Sorbet **1 2 5 7**

Fresh Fruit Pavlova – Red Berry Coulis – Vanilla Cream **1 2 5**

Traditional Bakewell Tart – Sauce Anglaise – Vanilla Ice Cream **1 2 5**

Strawberry Cheesecake – Yellowman Honeycomb Ice-cream **1 2 5 6 10**

Selection of Ice Cream – Brandy Snap – Raspberry Coulis **1 2 5 7**

All items are subject to availability. Some foods may contain nuts or nut oils.

2 Courses £24.50

3 Courses £29.50

For your convenience, a 10% gratuity will be added to your final food bill.
Gratuities can be adjusted based on your experience.

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