

# MOTHER'S DAY LUNCH MENU

**Cream of White Onion Soup** – Pesto Cream – Buttery Croutons **1 2 4**

**Silverhill Duck Confit Salad** – Pickle Vegetables - Seeds  
Coriander – Spring Onion – Sweet and Sour Apple & Ginger Dressing

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

**Lisdergan Pork Belly** – Roast Pear Puree – Salted Capers – Grape Reduction **2 5 7**

**Fivemiletown Goats Cheese Terrine** – Red Onion Relish – Baby Beetroot  
Herb Salad **2 7 5**



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

**Breast of Fermanagh Chicken** – Confit Carrot – Creamed Cabbage – Cured bacon  
& Chive Sauce **2 3 4**

**Lisdergan Roasted Lamb Rump** – Traditional Ratatouille – Fondant Potato  
Roast Lamb Gravy - **2 3 4 5**

**Pan Seared Irish Hake** – Grilled Baby Leek – Shrimp and Mushroom Cream Sauce  
**2 4 8**

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

*Served with a Selection of Vegetables & Potato*



**Lough Erne Strawberries & Jelly** – Vanilla Ice Cream **1 5 7**

**Steamed Sponge Pudding** – Toffee Sauce – Vanilla ice Cream **2 5 6**

**Raspberry & Ginger Crumble** – Raspberry Sorbet **1 2 5**

**Traditional Glazed Lemon Tart** – Raspberry Gel – Lemon Sorbet **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.

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