

Taste of Mondays

Pre-Starter

Served with a Glass of Valdo Prosecco



Braised Beef Cheek Ravioli 1 2 4 5

Lisdergan Beef Cheek Ravioli – Carrot Puree – Pickled Mushrooms – Confit Tomato Tarragon Oil

Telfords Pork 1 2 4 9

Fermanagh Honey Glazed Pork Belly – Roast Celeriac Puree – Confit Rhubarb Juniper Berry Jus



Roast Cauliflower & Armagh Apple Soup 1 2 4

Caramel Apple – 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



Rhubarb 2 5

Rhubarb 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