

Taste of Monday Menu

Pre-Starter

Served with a Glass of Valdo Prosecco Sprumente



Forest Mushrooms

1 2 4 5

Wild Mushroom Ravioli – Cep Purée – Mushroom Jus – Broad Beans – Tarragon Oil

Telfords Pork

1 2 4 9

Belly of Telfords Pork – Celeriac Remoulade – Armagh Apple Butter – Celeriac Purée
Crispy Capers – McIvor's Cider Jus



Tomato

2 3 4

Roast Tomato Soup – Basil Purée – Confit Tomato



Irish Salmon

2 3 4 8

Whiskey Cured Salmon – Avocado Iced Cream – Avocado & Wasabi Purée
Wasabi Caviar – Salty Fingers



Thornhill Duck

2 3 4

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

Fermanagh Lamb

2 3 4

Rump of Fermanagh Lamb – Potato Terrine – Heritage Carrots – Carrot Purée
Fermented Black Garlic – Rosemary Jus



Rhubarb

1 2 5 6

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

1 2 5 6 7 10

Served with Freshly Brewed Tea and Coffee