

Special Occasions Menu

Starters

Cauliflower Velouté – Roast Cauliflower – Black Truffle & Brown Chicken Emulsion 7,9,12

Oak Smoked Gubbeen & Onion Tartlet – Soused Onion – Candied Walnuts –
Fine Herb Salad 1,3,7,8,10

Salmon Pastrami – Beetroot Salad – Sheep’s Curd – Charred Clementine Dressing 1,4,7,10

Redcastle Smoked Chicken Salad – Baby Gems – Shaved Parmesan – Crispy Bacon – Creamy
House Dressing – Garlic Croute 1,3,7

Main Courses

Breast of Free-Range Chicken – Roast Butternut Squash – Sage – Macaroni & Cheese Fritter –
Hazelnut Jus 1,3,7,8,9,12

“The Edge” Glazed Daube of Beef – Jerusalem Artichoke – Cavolo Nero –
Smoked Bone Marrow 7,9,12

Pan Fried “Greencastle” Cod – Roast Onion Puree – Romanesco – White Bean & Bacon –
Chive Cream 4,12

Roast Butternut Squash – King Oyster – Sage & Chestnut Rigatoni –
Salt Cured Hens Yolk 1,3,12

All main courses served with a selection of seasonal vegetables and potatoes

Desserts

Sticky Toffee Pudding – Butterscotch – Banana & Toffee Pop-Corn Ice-Cream 1,3,7

Cherry & Almond Financier – Mulled Berry Ripple Ice-Cream – Eggnog Espuma 1,3,7,8

Irish Whiskey & Oat Crème Brulee – Malt Cracker 1,3,7,

Vanilla Creamed Rice Pudding – Caramelised Pear – Walnut Granola – Maple Ice-Cream 1,3,7,8

**3 Course Menu plus a Glass of Bubbly Each €35pp
(minimum booking of 15 people)**

Awarded Best Hotel Restaurant Ulster 2018 by YesChef

