

## Special Occasions Menu

### Sample menu

#### Starters

Roast Cauliflower Velouté, Fivemiletown Goat's Cheese, Bacon & Grape 1,3,7

Roast Chicken Salad, Baby Gems, Shaved Parmesan, Crispy Bacon, House Dressing, Sourdough  
Crouté 1,3,7

Confit Belly of Pork, Celeriac Puree, Remoulade, Pickled Mustard Seeds & Hazelnuts 8,10

Treacle Cured Donegal Salmon, Sweet & Sour Beets, Apple, Horseradish & Dill 3,4,7,10

#### Main Courses

Braised Daube of Beef, Roast Onion Puree, Lentil, Smoked Bacon, Onion & Thyme Crumble 9,10,12

Wild Mushroom, Pearl Barley & Fennel Pithivier, Seasonal Greens, Split Dill Velouté 1,3,7,10

Pan- Fried Seabass, Charred Scallion Chimichurri, "Chorizo" Emulsion, Olive, Fennel & Tomato 3,4

Roast Breast of Chicken, Celeriac "Risotto" Charred Tenderstem Broccoli, Salsa Verde 7

**All main course served with a selection of seasonal vegetables and potatoes**

#### Desserts

Sticky Toffee Pudding, Molasses Butterscotch, Toffee Popcorn, Vanilla Ice Cream 1,3

Stem Ginger Crème Brulee, Homemade Shortbread 1,3

White Chocolate Cheesecake, Macerated Strawberries, Rose & Hibiscus Sorbet, Java Long Pepper 1,3

Yoghurt Mousse, Salt Baked Pineapple, Passionfruit Curd, Cashew & Coconut Granola 1,3,8

**3 Course Menu plus a Glass of Bubbly Each €35pp**

**(minimum booking of 15 people)**

**Awarded Best Hotel Restaurant Ireland 2019 by YesChef**



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts  
Namely 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs