

Sample Sunday Lunch

Wheaten bread



STARTERS

Roast carrot & cumin soup
crispy carrots, coconut cream

Confit leg of Silverhill duck
red cabbage, turnip & vanilla
puree, plum sauce

Local crab cocktail
pickled cucumber, beetroot panna
cotta, radish, horseradish crème
fraiche, baby gem

**Butternut squash, courgette &
pea fritter**
roast artichoke, carrot puree, puy
lentils, turmeric velouté

MAINS

**Slow roast 28-day dry aged sirloin of
Lisdergan Irish beef**
quenelle mash potato, parsnip puree,
Yorkshire pudding, red wine jus

**Lisdergan roast turkey & honey glazed
ham**
quenelle mash potato, sausage & sage
stuffing, cranberry sauce, roasting jus

Rathmullan slow cooked lamb shoulder
quenelle mash potato, caponata
vegetables, sprouting broccoli, apple &
mint jelly, lamb jus

Pan seared Greencastle landed hake
quenelle mash potato, pak choi,
butterbean stew, chives, lemon butter
sauce

Wild mushroom risotto
roast chestnuts, crispy enoki mushrooms,
salsa verde

Mains will be served with duck fat roast
potatoes, honey roast root vegetables

DESSERTS

White chocolate panna cotta
blood orange gel, granola, raspberry
sorbet

Bramley apple crumble pie
mini pear crème brulee, blackberry
coulis, vanilla ice cream

Homemade ice creams
cookies & cream, cinnamon

3 courses €45.00



We handle all allergens in our kitchen so cannot guarantee 100% allergen free dishes.