THE GREAT ROOM

Sunday Menu



Sunday Menu Two courses 39.95 Three courses 46.50

To begin

Selection of bread and Irish butter | 6.50

Starters

Dressed Kilkeel crab, pink grapefruit, avocado, imperial caviar, rye
Confit duck terrine, quince, Sauternes, walnut, toasted sourdough
Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon
Twice baked squash souffle, buttered spinach, Comté cheese sauce

Mains Chef's selection of potatoes and seasonal vegetables included
Fish of the Day, forest mushroom, glazed salsify, chicken sauce
Thornhill duck breast, braised red cabbage, fondant potato, blackcurrant
Local venison loin, crisp sausage, roast pear, Savora mustard, celeriac
Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus
(9.50 supplement)

Desserts

Caramelised pain perdu, blood orange, whisky ice cream, tonka bean

Baked guanaja chocolate custard, hazelnut, gianduja ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish and French cheese served with seasonal chutney and crackers