

MERCHANT

PRIVATE DINING MENU

AMUSE-BOUCHE

STARTERS

Dressed Kilkeel crab, green apple, celeriac, imperial caviar

Irish venison ballotine, quince purée, pistachio, sourdough

Twice baked pumpkin soufflé, wilted spinach, Comté cheese sauce

MAIN COURSES

Halibut, native lobster mousse, roasted cauliflower, hazelnut

Gressingham duck breast, winter squash, ginger carrots, blackcurrant jus

Irish beef fillet rossini, glazed potato, autumn truffle, Madeira jus

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selection of vegetables and potatoes included

DESSERTS

Black fig tartlet, almond frangipane, buttermilk crème fraîche sorbet

Profiterole swans, Chantilly cream, warm chocolate sauce

Selection of Irish and French cheese, seasonal chutney, crackers

TEA OR COFFEE AND PETIT FOURS