

THE GREAT ROOM

Lunch menu



Lunch Menu

Available Monday - Friday

Two courses 29.50

Three courses 34.50

TO BEGIN

Selection of breads and Irish butter 5.50

STARTERS

Dressed Kilkeel crab, green apple, celeriac, imperial caviar

Glenarm smoked salmon, salt baked golden beetroot, horseradish

Irish venison ballotine, quince purée, pistachio, sourdough

Twice baked pumpkin soufflé, wilted spinach, Comté cheese sauce

MAINS

Fish of the day, mussels, glazed fennel, saffron, bouillabaisse sauce

Best end of lamb, confit shoulder, artichoke purée, forest mushrooms

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

Irish beef fillet Rossini, pomme purée, Périgord truffle, Madeira jus (£8.00 supplement)

SIDES 5.50 each

Cauliflower gratin | Rosemary buttered potatoes | Seasonal greens and salsa verde

Chive mash | Roast root vegetables

DESSERTS *Please allow 15 minutes as all desserts are prepared to order*

Carrot cake, cream cheese espuma, walnuts

Rum baba, macerated blackberries, bourbon vanilla crème

Valrhona chocolate gateau, hazelnut, jivara ganache

Selection of Irish and French cheese served with condiments