

# THE GREAT ROOM

## Sunday Menu



### Sunday Menu

Two courses 36.00  
Three courses 42.50

## To begin

Selection of breads and Irish butter | 5.95

## Starters

Dressed Kilkeel crab, green apple, celeriac, Oscietra caviar, rye melba

Rare breed pork terrine, quince, pickles, toasted sourdough

Spiced monkfish, curried lentils, smoked velvet cloud yoghurt, coriander

Twice baked onion soufflé, spinach, Toons Bridge Scamorza cheese sauce

## Mains *Chef's selection of potatoes and seasonal vegetables included*

Herb crusted halibut, winter squash, razor clams, mussels, sage, roast bone sauce

Irish venison loin and faggot, salt baked swede, parsnip, cavolo nero, cassis jus

Gressingham duck breast, Alsatian choucroute, smoked beetroot, juniper jus

Aged beef fillet, Roscoff onion farci, glazed potato, Jerusalem artichoke, truffle jus (9.50 supplement)

## Desserts

Warm clafoutis, apple, vanilla ice cream

Hazelnut tart, vanilla ganache, Jivara ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

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