

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

New season asparagus, cured sea trout, almond, vermouth sauce

Dressed Kilkeel crab, mango, curry aioli, cucumber, rye melba

Rare breed pork terrine, remoulade, pickles, toasted sourdough

Twice baked wild garlic soufflé, Toons Bridge Scamorza cheese sauce

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

Fish of the day, Grenobloise style, buttered potatoes

Gressingham duck breast, asparagus, beetroot, orange, Maltaise sauce

Mourne lamb loin and faggot, violet artichoke, garden peas, hispi cabbage

Irish beef fillet, parsley root, roast celeriac, Bordelaise sauce (9.50 supplement)

Desserts

Pistachio tart, frangipane, strawberry sorbet

Valrhona chocolate and passionfruit delice, hazelnut praline

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish and French cheese, seasonal chutney and crackers