

# THE GREAT ROOM

## Sunday Menu



### Sunday Menu

Two courses 39.95  
Three courses 46.50

## To begin

Selection of breads and Irish butter | 6.50

## Starters

New season asparagus, Cavanagh egg, cured ham, brown butter hollandaise

Dressed Kilkeel crab, Florence fennel, avocado, imperial caviar, rye melba

Seared lamb fillet, tonnato sauce, crispy anchovy, caper, bitter leaves

Twice baked wild garlic soufflé, buttered spinach, Coolattin cheese sauce

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

Fish of the day, Grenobloise style, capers, cucumber, new potatoes

Thornhill duck breast, caramelised chicory tarte fine, chard, orange jus

Roast pork fillet, crisp belly, black pudding, spring cabbage, truffle jus

Irish beef fillet, grilled asparagus, black garlic, slow cooked shin croustillant

*(9.50 supplement)*

## Desserts

Caramelised pain perdu, blood orange, Irish whiskey 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