

Winter Warmer

Sample Lunch Menu

Winter garden salad with roast beetroot, butternut squash, broccoli shoots,
pomegranate and crumbled feta

Deep water Jersey crab and oak smoked salmon with avocado,
watermelon and pink grapefruit

Slow cooked ham hock and Guinea-fowl terrine with a prune and walnut compote,
toasted country bread

Parma ham with poached pear, garden rocket and farmhouse Stilton

Grilled hand dived north coast scallops and tiger prawns with guacamole
and a plum tomato sauce

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Roast rump of Lough Erne lamb with potato gratin, piquillo pepper, globe artichoke
and ratatouille

Slow cooked confit of Gressingham duck with Lyonnaise potatoes,
glazed figs and apple sauce

Fillet of organic salmon with an almond and pistachio crust, watercress velouté

Deep water brill on a prawn, crab and lobster ragoût

Garden vegetable linguine with crisp tempura, rocket, truffle and Parmesan

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Red berry financier with a raspberry sorbet

Hazelnut délice with a mint chocolate chip ice cream

Vanilla crème brûlée with pineapple, mango and passion fruit, blood orange sorbet

Selection of the finest French, British and local “artisan” cheeses (supplement £7.00)

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Choice of freshly ground coffee, tea and infusions served with petit fours (£4.75)

£25.00

Prices are inclusive of service charge and gst