

THE GREAT ROOM

Sunday Menu



Sunday Menu

Two courses 36.00

Three courses 42.50

To begin

Selection of bread and Irish butter | 5.95

Starters

Dressed Kilkeel crab, pink grapefruit, avocado, imperial caviar, rye

Confit duck terrine, quince, Sauternes, walnut, toasted sourdough

Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon

Twice baked squash souffle, buttered spinach, Comté cheese sauce

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

Fish of the Day, forest mushroom, glazed salsify, chicken sauce

Thornhill duck breast, braised red cabbage, fondant potato, blackcurrant

Local venison loin, crisp sausage, roast pear, Savora mustard, celeriac

Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus
(9.50 supplement)

Desserts

Valrhona Guanaja and cherry delice, whipped vanilla ganache

Spiced ginger cake, Williams pear sorbet, caramel

Profiterole swans, vanilla ice cream, warm chocolate sauce

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