



# DINNER PARTY MENU



# SPRING

## STARTERS

SPRING SALAD OF LANGOUSTINE, CITRUS FRUITS, SPRING HERBS

KILKEEL SCALLOPS, SPICY SHELLFISH BISQUE

TERRINE OF CHICKEN, WILD GARLIC, CHUTNEY, SPRING LEAVES

NEW SEASON ASPARAGUS, CRISPY EGG, SAUCE GRIBICHE

## MAIN COURSES

BRAISED SHOULDER & ROAST RUMP OF LAMB,  
ASPARAGUS, SALSA VERDE, LAMB SAUCE

LEG & BREAST OF FREE RANGE CHICKEN,  
WILD GARLIC, MADEIRA SAUCE

KILKEEL HAKE, MUSSELS, SEAFOOD BROTH,  
SPRING HERBS, WILD GARLIC

WILD LOUGH NEAGH TROUT,  
ASPARAGUS, WHITE WINE CAPER & DILL SAUCE

## PUDDINGS

BUTTERMILK PANNA COTTA, GARDEN RHUBARB, GINGER

SOFT CENTRED CHOCOLATE CAKE, PRALINE, MILK ICE-CREAM

PISTACHIO & GARDEN RHUBARB TART, CUSTARD ICE-CREAM

CRÈME BRÛLÉE, STRAWBERRIES & SHORTBREAD



# SUMMER

## STARTERS

KILKEEL CRAB, CUCUMBER, MUSTARD, SUMMER HERBS & LEAVES  
MOUSSE OF SMOKED WILD LOUGH NEAGH TROUT, CUCUMBER, DILL  
WATERMELON & FETA SALAD, KALAMATA OLIVES, PRESERVED LEMON  
DUCK LIVER PATE, CHERRIES, CHERRY JELLY, SOURDOUGH

## MAIN COURSES

HERB CRUSTED RUMP OF LAMB, RATATOUILLE,,  
LAMB & ROSEMARY SUCE

CONFIT LEG & ROAST BREAST OF FREE RANGE CHICKEN,  
GARLIC PUREE, BROAD BEANS, BLACK GARLIC

BRAISED CHEEK & FILLET OF BEEF, GREEN BEANS, GREMOLATA

KILKEEL MONKFISH, LETTUCE, PEAS, PANCETTA, CHERVIL SAUCE

KILKEEL HAKE, SPICY PINEAPPLE SALSA, CORIANDER

## PUDDINGS

GOOSEBERRY & ALMOND TART, ELDERFLOWER ICE CREAM  
SOFT CENTRED CHOCOLATE CAKE, CHERRIES, CHERRY ICE-CREAM  
VANILLA PANNA COTTA, STRAWBERRIES, ELDERFLOWER JELLY  
WHITE CHOCOLATE MOUSSE, RASPBERRIES, KATAIFI, PISTACHIO



# AUTUMN

## STARTERS

KILKEEL CRAB, CUCUMBER, MUSTARD, GARDEN HERBS  
DUCK LIVER PATE, ARMAGH APPLE JELLY, SOURDOUGH TOAST  
BRAISED PORK BELLY, LANGOUSTINE, TOMATO  
FRESH FIGS, ST TOLA GOAT'S CHEESE, HONEY DRESSING

## MAIN COURSES

KILKEEL HAKE, WARM TARTARE SAUCE, SPINACH

KILKEEL MONKFISH, COURGETTE, BLACK OLIVE OIL, TOMATO

ROAST WILD VENISON, CELERIAC PUREE,  
BLACKBERRIES, PONTACK SAUCE

CIDER GLAZED PORK BELLY, CARROTS, SPICED CARROT PUREE, THYME

CONFIT LEG & ROASTED BREAST OF DUCK, PLUMS, 5 SPICE, CABBAGE

## PUDDINGS

COCONUT PANNA COTTA, FRESH PINEAPPLE SALSA  
PLUM & ALMOND TART, CINNAMON ICE-CREAM  
PASSIONFRUIT POSSET, CHOCOLATE SHORTBREAD  
SOFT CENTRED CHOCOLATE CAKE, FIGS, HONEY ICE-CREAM, FIG JAM



# WINTER

## STARTERS

DUCK LIVER PATE, ARMAGH APPLE JELLY, SOURDOUGH TOAST

KILKEEL FISH CAKES, CAPERS, LEMON & DILL DRESSING

KILKEEL SCALLOP, PORK BELLY, ARMAGH APPLE, CRISPY BACON

IRISH MOZZARELLA, BLOOD ORANGE, CORIANDER, CRISP BREADS

## MAIN COURSES

WILD VENISON, JERUSALEM ARTICHOKE, SAVOY CABBAGE

CONFIT LEG OF DUCK, ROAST BREAST,

CEP MUSHROOM & BLACKCURRANT

BRAISED CHEEK & RIB OF BEEF, CELERIAC, CHIMICHURRI

KILKEEL MONKFISH, CAULIFLOWER, CAPERS, SULTANAS, DILL

KILKEEL HAKE, MUSSELS, LEEKS, WHITE WINE SAUCE

## PUDDINGS

SOFT CENTRED CHOCOLATE CAKE, PRALINE, ORANGE ICE-CREAM

STICKY TOFFEE PUDDING, DATE & TOFFEE SAUCE

LEMON TART, MASCARPONE CREAM, BLUEBERRY COMPOTE

COFFEE MOUSSE, ALMONDS, PRALINE, AMARETTI



# VEGETARIAN MAIN COURSES

LEEK ARANCINI, SPICY ARRABBIATA SAUCE

SPANAKOPITA OF HALLOUMI, FETA, LEEKS & SPINACH

HERBED TABBOULEH CAKE,, SPICED VEGETABLE TAGINE

MUSHROOM & SPINACH CRÊPES  
WITH GOAT'S CHEESE & MUSHROOM SAUCE

BEETROOT MEATLESS 'MEATBALLS', BEETROOT & PORT GRAVY

GREEN CURRY OF AUBERGINES & MUSHROOM  
WITH COCONUT, CHILLI, ,& LIME LEAF

PANEER, CAULIFLOWER, CHICKPEA & COCONUT CURRY