

STARTERS

Duck liver pate, spiced tomato chutney and toasted croutons.
Smoked haddock risotto, torched Coolea cheese, caper and shallot salad.
Rosscarbery black pudding croquettes, smoked garlic aioli, mustard cress.
Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mooli (Ve)
Roaring Water Bay mussels, white wine cream sauce, warm crusty bread.
Soup of the day with homemade farmhouse bread (Ve)

MAIN COURSES

Gamekeeper's stew of Ballinwillin Venison with carrot & parsnip hash and kale colcannon.
Sesame and ginger chicken salad, roast cashews snow peas, carrots, scallions, bok choy, soy and lime dressing
Samke harra fish pie, butternut squash gratin, gruyere, pomegranate and pea salsa.
Spiced roast cauliflower, red lentil, cashew and spinach dhal, brown basmati rice, pickled salad (Ve)
Roast marinated chicken, sausage and apricot stuffing, roast root veg, braised red cabbage and creamy mash
Fish & chips in a light batter, tartare sauce and pea purée

DESSERTS

Rum baba, burnt apple butterscotch, Chantilly cream
Mango & passionfruit sorbet with fresh fruits
Marmalade and vanilla bread and butter pudding with custard and whipped cream
Chocolate and peanut butter tart (Ve)

Tea/Coffee