

## Vespers Menu

### **Selection of Artisan breads**

salted butter

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### **Amuse bouche**

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### **Pan-fried Scallops**

pea puree, pancetta, pickled shallots

### **Baked Fivemiletown Goat's Cheese**

hazelnuts and beetroot

### **Beef Carpaccio**

truffle aioli, parsnip crisps, wild pickled mushrooms

### **White Onion and Artichoke Veloute**

asparagus and peas

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### **Pan-fried Halibut**

crushed potatoes, fine beans, samphire, caper butter

### **Irish 8oz Beef Fillet**

creamed potato, confit carrots, madeira jus

### **Pan-fried Chicken**

girolles, romanesco, beurre blanc

### **Pan Roasted Cauliflower**

raisin puree, pickled shallots

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### **Vanilla Panna Cotta**

rhubarb compote, amaretti crumb

### **Chocolate Truffle Torte**

Farmview clotted cream

### **Apple Tart Tatin**

Glastry farm vanilla ice cream

### **Selection of Irish Cheeses**

Ballylisk Triple Rose cream cheese, Cais Na Tire sheep's cheese and Durrus, fruit chutney, selection of crackers.

£55 Per person