

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.

£60 Per person