

# Father's Day

## À La Carte Menu

### Soup Du Jour

Culloden Bread, Rolled Irish Butter

### Thornhill Duck Liver Pâté

Confit Orange, Compressed Watermelon, Hazelnut and Home Baked Irish Soda

### Fermanagh Lamb Fillet Carpaccio

Beetroot Remoulade, Irish Goats' Cheese, Shallot Foam, Red Wine Vinaigrette

### Cured Sea Trout

Sea Vegetables, Chilli Citrus Gel, Miso, Sweet Mirin

### Heritage Tomato

Tomato Consommé, Honeyed Peaches, Pine Nuts, Basil

\*\*\*\*\*

### Slow Cooked Fermanagh Rump Beef Fillet

Glazed Shallot and Beef Jus

### Northern Irish Chicken Fillet

Wild Mushroom and Truffle Cream Sauce

### County Fermanagh Lamb Rump

Red Wine and Estate Mint Sauce

### Pan Roasted Glenarm Salmon Fillet

Portavogie Prawn Bisque

### Native Asparagus

Swiss Chard, Charred Sweetcorn, Braised Radicchio, Miso Hollandaise

*All of the above dishes accompanied with:*

*Celeriac, Potato Terrine, Whipped Mash and Summer Vegetables*

\*\*\*\*\*

### Medovnik

Layered Honey Cake, Honey Curd, Honeycomb

### Caramelised White Chocolate Tart

Lavender and Lemongrass Clotted Cream

### Strawberries and Peaches

Rum-Soaked Strawberries, Honey Roasted Peaches, Peach Purée, Caramelised Pistachio, Strawberry Sorbet

### Lemon and Elderflower Mousse

Candied Lemon, Lemon Sherbet, Almond Tuille

### Local Artisan Cheeseboard

Erin Grove Fruit Chutney, Chilled Grapes and Ditty's Oatcakes

When placing your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.