



Vespers

Vespers is a sunset evening prayer service. The word is derived from the Greek π ("hespera") and the Latin vesper, meaning "evening". In the "Antiphony of Bangor", a manuscript from the 6th century written at Bangor Abbey, Vespers are called hora incensi. This name is interesting to note as the hora incensi recalls the custom of burning incense and lighting candles at the beginning of the evening. This ceremony of the lights at Vespers was very symbolic and the most solemn office of the day. It was an occasion. We trust that your dinner is an occasion also and an enjoyable one. Cene Bene.

Festive À La Carte



TO START

Soup Du Jour (V, GF)

Served with Culloden Bread

Ox Cheek Ragu (GF, DF)

Pickled Mushroom, Aged Parmesan, Black Truffle

Pickled Mackerel (GF)

Horseradish Emulsion, Golden Beetroot, Fennel Salad, Oat Crisp

Local Winter Vegetable Terrine (V, GF, DF)

Compressed Apple, Goats Cheese, Sage Dressing

MAIN COURSE

Stuffed Turkey Roulade

Buttery Mash, Duck Fat Potato, Baby Vegetables, Cocktail Sausages, Spiced Cranberry Chutney & Turkey Jus

Portavogie Cod Fillet (GF)

Pickled Clams, Scalloped Potato, Champagne Beurre Blanc, Tomato

Lisdergan Irish Beef Fillet (GF, DF)

Celeriac Purée, Confit Onion, Beef Fat Crumb, Potato Terrine
(£10 Supplementary charge for guests on Dinner inclusive package)

Roasted Celeriac (V, GF, DF)

Pickled Mushroom, Tomato, Winter Vegetables

SIDES

Rocket & Parmesan Salad
Sage & Thyme Chantenay Carrots
Triple Cooked Chips
Sauté Garlic Potatoes

£6 Each



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Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer gluten sensitive options but do not operate in a fully gluten free kitchen.

