



THE



MODERN IRISH CUISINE

MENU

NEW YEARS DAY

There's something truly special about Christmas at Vespers. The dining room glows with festive charm, and the menu is full of seasonal favourites, all made with the best local ingredients. It's a place to slow down, savour the moment, and enjoy a little luxury in the heart of the Culloden Estate.

MENU

TO START

Soup du Jour

Sourdough and whipped Irish butter

Confit Duck Leg Ragu

Pickled shimeji mushroom, aged Parmesan and black truffle

Tiger Prawn Cocktail

Iceberg, cucumber and tomato salsa, spiced cocktail sauce and Irish wheaten

Butternut Squash Croquette

Irish black butter, candied pecan, endive salad

MAIN COURSE

Mill Dam Flax-Fed Roast Sirloin of Beef *(Served Pink)*

Braised ox cheek, Yorkshire pudding and beef gravy

Northern Irish Chicken Fillet

Creamed celeriac, wild mushrooms and chicken sauce

Pan-Roasted Cod Fillet

Burnt cauliflower purée, Portavogie prawns and native lobster sauce

Risotto

Burnt cauliflower purée, wild mushroom, hazelnut and brown butter crumb

TO FOLLOW

Sticky Date Pudding

Caramelised pecan, butterscotch sauce and tonka bean ice cream

Culloden Pavlova

Clementine sorbet and mulled cranberries

Domori Dark Chocolate Mousse

Irish Black Butter, hazelnut crumble, honey tuile

Culloden Cheese Plate

Sourdough crackers, fruit chutney and grapes

£80 PER PERSON

A 10% discretionary service charge will be applied

All our food is prepared in a kitchen where nuts, gluten, and other known allergens may be present. Please note we take caution to prevent cross-contamination. If you have a food allergy, we advise you to speak to a member of staff before placing an order.