

DINNER SELECTORS

Starters *Choose one*

- **Really Slow Roasted Caramelised Pork Belly**
Set on a Bed of Champ Potato Glazed with Guinness and Thyme Reduction
- **A Cocktail of Dublin bay Langoustines**
With Red Pepper Remoulde, Sakuro Cress, Micro Herbs, Baby Guinness Chaser
- **Tian of Smoked Chicken and sweet potato**
Quince Jelly, Basil Oil, Sakuro Cress
- **Confit of Duck**
With Cep Lentils, Champ Potato
- **Classic Caesar Salad**
Smoked Bacon, Garlic Croutons, Roast Pine Kernels, Parmesan and Ballymagarvey Caesar Dressing
- **Anti Pasti Plate**
Grilled Mediterranean Vegetables, Parma Ham, Buffalo Mozzarella and Plum Tomato, Casablanca Olives, Humus and Tossed Rocket with Aged Balsamic Dressing
- **Ballymagarvey Seafood Plate**
Poached Irish Salmon with Sweet Mustard Dressing, Classic Prawn Cocktail, Crabmeat Salad with Lemon and Coriander, Smoked Salmon with Red Onion and Baby Capers
- **Salad of Roquet Bolie Goats Cheese**
Marinated Tomato Fondant and Pesto Dressing



DINNER SELECTORS

Mains *Choose one meat and one non-meat*

- **Duet of Rack and Ballontine of Lamb**
With a Tian of Baby Wilted Spinach and Wood Mushrooms,
Rich Merlot Jus and fondant Potato
- **Paupiette of Lemon Sole**
Filled with Salmon and Sorrel Mousseline
Chive and Dill Cream
- **Tornedos of Boyne Salmon**
Topped with Goats Cheese and Herb Crumb with Herb Crème
Fraiche
- **Slow Roast Stuffed Breast and Confit Leg of
Gressingham Duck**
Red Wine and Star Anise Reduction
- **Steamed Hake**
With Cassuolet of Garden Peas, Pearl Onions, Chorizo and Crayfish
- **Individual Beef Wellington**
With Sauce Perigourdin, Mushroom Duxelle, Black Truffle and
Merlot Reduction
- **Roast Salt Cod**
Larded with Smoked Salmon, Langoustine, Wilted Spinach
- **Seared Prime Sirloin of Slaney Beef**
With Caramelised Shallots Mash White Truffle and Parmesan Mash
- **Duet of Salmon and Sole**
With Shrimp, Colcannon and Sauce Newburg



DINNER SELECTORS

Desserts

- **Fresh Strawberry panna cotta**
With cream and sweet mint pesto
- **White and Dark Chocolate Delice**
With soft berry compote
- **Summer Berry Tiramisu**
With soft fruit compote
- **Mango & Passion fruit Crème Brulee**
Amaretto crumble shot of lemon sorbet
- **Warm Chocolate fondant**
With bitter chocolate caramel sauce
- **Chocomokka frappe**
Crushed meringue with walnuts chocolate berry compote
Mini marshmallows
- **Warm Pear and Almond Tart**
With toffee sauce sea salt ice cream
- **Apple and Blueberry Granola**
Caramelised brown bread ice cream

Tea coffee, Herbal teas, Decaff

