

MERCHANT

PRIVATE DINING SAMPLE MENU

AMUSE-BOUCHE

STARTERS

Dressed Kilkeel crab, Florence fennel, avocado, imperial caviar, rye melba

Seared Lamb fillet, tonnato sauce, crispy anchovy, caper, rocket

Twice baked wild garlic soufflé, buttered spinach, Coolattin cheese sauce

MAIN COURSES

Spiced Halibut, toasted dahl puree, carrot, coconut, coriander sauce

Irish beef fillet, grilled asparagus, black garlic, slow cooked shin croustillant

Local pork fillet, crisp belly, black pudding, spring cabbage, truffle jus

- Served with a *selection of vegetables and potatoes*

DESSERTS

Frangipane rhubarb tart, rhubarb sorbet, vanilla ganache

Profiterole swans, Chantilly cream, warm chocolate sauce

Selection of Irish and French cheese served with matching condiments

TEA OR COFFEE AND PETIT FOURS

Please advise us of any food allergies. We cannot guarantee that our dishes will be completely allergen free.