

# THE GREAT ROOM

## Sunday Menu



### Sunday Menu

Two courses 39.95  
Three courses 46.50

## To begin

Selection of breads and Irish butter | 6.50

## Starters

Local mackerel cured and torched, gooseberry, cucumber, buttermilk

Dressed Kilkeel crab, Florence fennel, avocado, tomato coulis, rye melba

Seared lamb fillet, tempura courgette flower, baba ganoush, hot honey

Twice baked sundried tomato soufflé, basil and Parmesan sauce

## Mains *Chef's selection of potatoes and seasonal vegetables included*

Fish of the day, julienne of summer vegetables, tender herb nage

Thornhill duck breast, cherry marmalade, baby beetroot, violet mustard

Salt aged pork chop, creamy polenta, garden peas and beans, salsa verde

Irish beef fillet, baby Caesar, crispy pommes Anna, bone marrow sauce

*(9.50 supplement)*

## Desserts

Raspberry frangipane tart, rose water, raspberry ripple ice cream

Chocolate sponge, Jivara chilli crémeux, hazelnut, vanilla ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish and French cheese served with seasonal chutney and crackers