

# Mother's Day Menu

## Starters

*Ulster Vegetable Soup with Cured Bacon Shank served with Ballyrobin Kitchen  
Wheaten Bread & Hand Churned Abernethy Butter*

*Grilled Mackerel, Horseradish Yoghurt, Julienne of Preserved Ginger, Chick Pea  
& Avocado Salad*

*Ham Hock Terrine, Mustard Seed Aioli, Tarragon Jelly, Roasted Spelt Bread*

*Confit Duck Egg, Charred Asparagus with Sauce Romesco & Apple Balsamic*

*Whiskey Cured River Trout & Avocado T'ian, Cajun Crab Claw, Goatsbridge  
Trout Roe, Spinach Puree*

## Mains

*Braised Shoulder of Lough Erne Lamb, Minted Pea & Sorrel Puree, Truffle  
Mash, Red Berry & Pinot Noir Reduction*

*Roast Topside of Hannan's Salt Aged Glenarm Beef, Yorkshire Pudding &  
Roasting Juices*

*Pan Seared Wild Salmon, Pine Nut Crust, Butter Beans, Chorizo & Clam Stock,  
Shaved Fennel*

*Butter Cured Pork Loin, Charred English Broccoli Stalks, Warm Anchovy  
Dressing, Pigs Jowl, Mustard Seed & Somerset Cider Jus*

*Poached Buttermilk Hake, Soused Vegetables, Wood Sorrel, Crushed New  
Potatoes, Rathlin Island Kelp Pesto*

## Sweets

*Chocolate, Macadamia Nut & Abernathy Fudge Brownie, Draynes Farm Nude  
Ice Cream*

*Scotch Whisky, Raspberry & Amoretti Biscuit Trifle, Blow Torched Almond  
Cream*

*Manuka Honey & Buttermilk Panna Cotta, Poached Fig & Orange Curd*

*Coconut & Lime Crème Brûlée, Coconut Ice Cream & Lychee Syrup*

*Young Buck Cheese & Crackers*

*Tea or Filter Coffee*