

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