

Platinum Lunch Menu 2011

Starters – Choose One Option

Caesar Salad with Baby Cos, Crisp Pancetta

*Garlic Focaccia Croutons, Shaved Pecorino and
Parmesan Fondue Dressing*

Wild Mushroom, Pea and Chorizo Risotto

With Rocket, Black Truffle Oil, Shaved Parmesan

Roast Thyme Infused Baby Beetroot Salad

*Feta Goats Cheese, Orange and Mache Leaves,
Caramelised Walnuts (V)*

Country Style Chicken and Ham Hock Terrine

*Apple and Pineapple Relish, Mustard and Tarragon
Aioli, Corchinons*

Kilmore Quay Fishcake

*Pickled Fennel and Chilli Salad, Orange and Dill
Remoulade*

Green Pea and Smoked Ham Hock Soup

Warm Bellingham Blue Scones

Desserts – Choose One Option

Passionfruit Crème Brulee

Pistachio Sables, Pineapple and Mango Salsa

Apple and Blueberry Granola

*Caramelised Brown Bread Ice Cream, Vanilla
Anglaise*

White Chocolate and Raspberry layered Trifle

Cinnamon Custard Tart

Strawberry Compote, Rhubarb Mascarpone Cream

Valrhona Dark Chocolate Soufflé

Caramel Jaffa Ice Cream, Wild Raspberry Coulis



Main Courses – Choose One Option

**Maple Glazed Loin of O'Doherty's Bacon
Clonakilty Mash, Pommery Mustard Cream,
Buttered Savoy Cabbage**

Fermanagh Free Range Chicken Supreme
*Potato and Leek Cake, Garlic and Balsamic Flat Cap,
Café au Lait*

Pumpkin and Gubeen Gnocchi
*Buttered Greens, Asparagus, Sun Blushed Tomato
Pesto Cream (V)*

Chargrilled Hereford Sirloin Steak
*Roast Garlic Mash, Tarragon Mousseline, Marinated
Portobello*

Pan Fried Salmon Pavé
*Celeriac Puree, Wilted Baby Greens, Lemon and
Caper Butter*

Slow Cooked Lamb Rump
*Sweet Potato Puree, Minted Peas and Lemon
Gremolata*

