

HEATHER

Set Dinner Menu

To Start

Mulroy Bay Mussels

Spiced Ginger, Coriander, Lemongrass, Cream, Sourdough (M,G,L,Sy)

Tian of Baby Prawns, Salmon Avocado & Apple

Spicy Tomato dressing, Tossed Salad (G,L,F,C,Cy,Sy)

Breaded Button Mushrooms

Tossed Salad Leaves & Garlic Mayonnaise (G,L,E,Cy,N,Sy)

Tossed Chicken & Bacon Cos Salad

Croutons, Parmesan Shavings & Creamy Style Dressing (G,L,E,Cy,Sy,Mus)

Crumbled Fivemiletown Goats Cheese Salad

Raisin Relish, Toasted Pecans, Cured Beetroot, Pea-Shoots & Goats Cheese Bons-Bons (G,L,E,Cy,Sy)

Soup of the day

To Follow

Grilled Seabass Fillets

Buttered Spinach, Clams, Poached Monkfish Cheeks, Local Herb Fish Sauce (L,F,M,Cy,Sy)

Linguine of Local Organic Salmon

Basil & Parmesan Crust, Chorizo, Red Onion, Pimento, Baby Fennel, Sundried Tomato Salsa

Noone Farm Chicken Supreme

Pearl Barley & Glenties Ham Risotto, Ballyholey Farm Baby Carrots, Mini-Corn, Mange Tout, Chicken Jus (G,L,Cy,Sy)

Chef's Roast of the Day

Rump of Inishowen Lamb

Pressed Potato & Rosemary Terrine, Roasted Baby Onions, Red Onion Jam & Redcurrant Bordelaise (L,Sd,Cy,Sy)

Edamame, Cannellini & Puy Lentil Vegetable Casserole

Donegal Rapeseed Oil, Crisp Basket, Rosemary Scented Focaccia (G,L,Cy,Sy)

Dessert

Please see server for selection of Heather's home-made desserts