



The Mansion House

RESTAURANT | VENUE

LUNCH MENU SELECTOR

Starters

Country Style Chicken and Ham Hock Terrine
Apple and Pineapple Relish, Mustard and Tarragon Aioli, Corchinons

Caesar Salad with Baby Cos, Crisp Pancetta
Garlic Focaccia Croutons, Shaved Parmesan and Parmesan Fondue Dressing

Kilmore Quay Fishcake Pickled Fennel and Chilli Salad
Orange and Dill Remoulade

Wild Mushroom, Pea and Chorizo Risotto
With Rocket, Black Truffle Oil, Shaved Parmesan

Roast Thyme Infused Baby Beetroot
Feta Goats Cheese, Orange and Mache Leaves, Caramelised Walnuts (V)

Green Pea and Smoked Ham Hock Soup
Warm Bellingham Blue Scones

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Selection of Gourmet Breads

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Main Courses

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

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)

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Dessert

Cinnamon Custard Tart
Strawberry Compote, Rhubarb Mascarpone Cream

Passionfruit Crème Brule
Pistachio Sables, Pineapple and Mango Salsa

Apple and Blueberry Granola
Caramelised Brown Bread Ice Cream, Vanilla Anglaise

White Chocolate and Raspberry layered Trifle

Valrhona Dark Chocolate Soufflé
Caramel Jaffa Ice Cream, Wild Raspberry Coulis

Artisan Farmhouse Cheeseboard
Gubeen Oatcakes, Caraway and Onion Marmalade, Dried Seasonal Fruit