

LUNCH/PRE-THEATRE 2 COURSE SET MENU £16.00

Lunch 12-3pm
Pre-Theatre 5.30-7pm

To Start

Mussels

Local rope mussels, white wine, cream sauce

Foie Gras Parfait

parfait of foie gras & chicken livers, fig & apple chutney, toasted brioche

Soup

Velouté of celeriac, chanterelle mushrooms, truffle oil

Sainte-Maure goats cheese

tart fine of Saint-Maure goats cheese & red onion, salad of baby beets, reduction of balsamic

Main Course

Lough Erne beef

chargrilled ribeye, triple cooked chips, green beans, sauce béarnaise (£3 supplement)

Free range Fermanagh chicken

roast chicken, watercress, pan juices & roast potatoes

Risotto of wild mushroom

aged Parmesan, parsley cress & olive oil

Gressingham duck

crisp duck leg, creamed cabbage & pancetta, potato croquette,

Linguini of smoked salmon

sun blushed tomatoes, herbs d'Provence

Mash, triple cooked chips, salad, green beans, pommes frites

3.00

Desserts

Select from the trolley

A La Carte menu available upon request

Some products may contain traces of nuts, therefore all allergies should be reported to a member of staff.
A discretionary service charge of 10% will be added to your bill.