

2019

4 Vicars Restaurant Menu 2019

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4VICARS

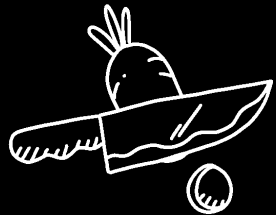
bespoke event catering



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about us

4 Vicars Catering is a small, family owned event catering business based in County Armagh which specialises in small to medium events and parties.

Husband and wife team Gareth and Kasia have been working in this industry for almost 20 years.

Gareth is a County Armagh native whose career as a Chef started in Ballymaloe in Cork and has brought him all over the world from Belfast, Dublin, France, London, Connemara and the Bahamas. He has worked in Michelin Starred Restaurants, high end event catering companies, top micro hotels and with these years of quality experience he has developed his own individual confident style focusing on big flavours and using only the best local ingredients.

Kasia gave up a career in finance and found her true calling in the hospitality industry. Over the years, she has grown in experience first running the front of house in Delphi Lodge in Connemara and then Delphi Club on Abaco Bahamas. At 4 Vicars Catering Kasia will look after your every service need with grace, professionalism and enthusiasm.

Recently, together Kasia and Gareth owned and ran 4 Vicars Restaurant in Armagh which won many awards including the Georgina Campbell award for Best All Ireland Casual Dining Restaurant 2017.

They take this combined knowledge into 4 Vicars Catering. Their top-quality food, professional service and attention to detail will make your own bespoke event exceptional and memorable.



suppliers and ingredients

At 4 Vicars Catering we aim to provide our customers with the best possible dining experience, this begins with the ingredients.

Co Armagh's lush green pastures and fertile land creates the perfect growing and grazing conditions allowing local farmers to produce some great, fruit, vegetables, meat and dairy produce. And as an island nation we have world class fish and seafood landed at our local harbours.

Our vegetables, salad leaves, herbs and fruit are supplied by Jane and John Nicholson at Crannagael House. John grows wonderful heritage potatoes and Jane's variety of leaves, vegetables, berries and herbs take our offering to the next level.

All our fish and seafood is caught locally and landed in Kilkeel. We source directly from our fish monger Hans Cousins who goes that extra mile to make sure we keep on serving the freshest fish and seafood. Everything is sustainably caught, and we choose not to serve any farmed or imported fish or seafood.

Our meat and poultry are locally sourced from quality farms and butchers. It is free range and organic when possible.

As a proud member of the food heartland we support local suppliers by using their great produce in many of our dishes, for example Barnhill Orchard fruit and juices, Burren Balsamic Vinegars, Harnett's Rapeseed Oil and Ballymorán Meats.

4 vicars' food

Below are our sample menus which are subject to seasonal availability of the ingredients.

canapé reception

Perfect for an awards ceremony, office party or fundraiser. We recommend serving a minimum of 6 Canapés per person for a stand-alone event or 3/4 canapés per person as a pre-dinner reception
(£1.50 per canapé)

Meat Canapés Served Hot

- Scotch Quail Eggs
- Armagh Bramley Apple Glazed Pork Belly, Crispy Sage
- Red Wine Braised Beef, Horseradish, Shallot
- Spanish Ham Croquettes
- Chestnuts Wrapped in Bacon
- Lamb Meatballs, Sheep's Yoghurt
- Confit Pork, Celeriac Remoulade, Toast
- Chicken Wontons, Chilli Jam or Ponzu
- Spicy Chicken Wings
- Pork & Peanut Wontons, Chilli Jam or Ponzu
- Black Pudding Croquettes
- Black Pudding Potato Cups, Armagh Bramley Apple Puree
- Venison Meatballs, Beetroot Horseradish

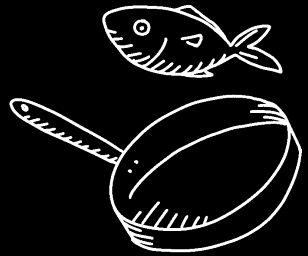


Meat Canapés Served Cold

- Duck Liver Pate, Toast, Armagh Bramley Apple
- Steak Tartare, Quail Egg, Toast
- Beef Carpaccio, Truffle Balsamic Emulsion
- Chicken Rice Paper Rolls, Chilli, Spring Onion, Cucumber
- Lamb, Dukkah spiced Cucumber, Pomegranate Yoghurt
- Foie Gras Parfait, Burren Balsamic Gel, Toast
- Duck Wonton Cup, Cucumber, Spring Onion, Coriander, Plum Sauce

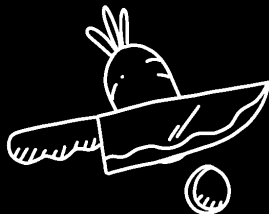
Fish Canapés Served Hot

- Paella 'Arancini' & Aioli
- Bahamian 'Crab'n'Rice'
- Scallops with Pancetta Served in Shells
- Thai Fish Cakes, Lime, Fish Sauce, Chilli
- Crab Cakes, Mango Salsa
- Fish Cakes, Tartare Sauce
- Shot of Langoustine Bisque
- Brochettes of Kilkeel Prawn, Garlic Butter
- Kedgeree Orzotto
- Fried Prawn Wonton, Chilli Jam or Ponzu
- Monkfish Wrapped in Pancetta with Tomato
- Langoustine in Kataifi Pastry, Yuzu & Wasabi Mayo



Fish Canapés Served Cold

- Blinis with Trout Caviar & Dill
- Tuna Rice Paper Rolls, Daikon, Wasabi
- Crab Rice Paper Rolls, Chipotle, Avocado
- Prawn Rice Paper Rolls, Spring Onion, Mint, Coriander
- Prawn Filo Basket, Asian Slaw
- Crab Tarts, Cucumber, Mustard
- Spiced Crab Wonton Cup, Chilli Mayo, Coriander Cress
- Brochettes of Kilkeel Seafood, Chilli, Lime, Coriander
- Tuna Tartare Wonton Cup, Yuzu, Miso
- Tuna Sashimi, Skewers, Ginger, Wasabi, Soy
- Tuna Cubes, Green Jalapeno Dressing



Vegetarian Canapés Served Hot

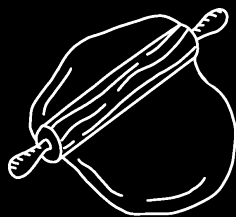
- Spinach & Young Buck Blue Cheese Croquettes
- Mushroom & Truffle Tarts
- Mushroom & Sauerkraut Dumplings
- Gougeres Piped with Mushrooms
- Gougeres Piped with Goat's Cheese
- Ricotta & Spinach Wonton
- Quail Eggs, Sorrel Sauce, Mushroom Duxelle, Puff Pastry
- Asparagus & Parmesan Arancini

Vegetarian Canapés Served Cold

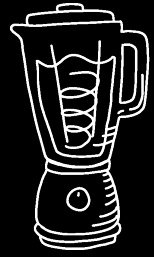
- Gazpacho
- Chilled Cucumber Soup
- Garden Vegetable Crostini with Wild Garlic Pesto
- Broad Bean, Ricotta & Feta Crostini
- Spanish Tortilla, Garlic, Tomato Sauce
- Young Buck Blue Cheese, Apple Chutney, Chrispbread
- Bocconcini Mozzarella Skewers, Tomato, Basil
- Watermelon, Feta, Burren Balsamic Gel
- Cashew Pate, Crispbread, Dried Tomato, Dill
- Leek & Parmesan Filo Tarts
- Potato Cups, Cream Cheese, Chives
- Courgette Rolls, Ardsallagh Goat's Cheese

Sweet Canapés

- Banoffee Tartlet
- Passionfruit Meringue Pie
- Raspberry Almond Cake
- Mini Pavlovas
- Banana & White Chocolate Crepes, Chocolate Sauce
- Fresh Fruit Brochettes
- Blueberry Dumpling, White Chocolate Sauce
- Chocolate Brownies
- Mini 4 Vicars' Cranberry & Orange Scones
- Armagh Bramley Apple Tarts
- Tropical Fruit Brochettes, Pina Colada Dressing
- Lemon Curd Tartlets
- Chocolate Tartlets
- Mini Cones of Homemade Ice Cream



4 vicars' buffet



Snacks

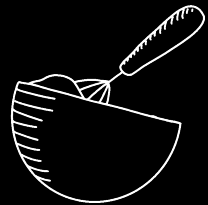
- Breads, Oils, Burren Balsamic
- Marinated Olives
- Home Smoked Almonds
- Sourdough Bread, Smalec, Curd Cheese, Fermented Cucumbers
- Hummus, Tapenade, Romesco, Schug, Flat Bread

Cold Side Dishes

- Crannagael House Leaves, 4 Vicars Dressing
- Tomato Salad
- French Potato Salad (Olive Oil, Shallots, Chervil)
- Creamy Potato Salad (Garlic, Sour Cream, Mayonnaise, Spring Onion, Capers)
- Courgette, Orange, Shaved Fennel
- Watermelon, Feta, Shallot, Burren Balsamic
- Green Beans, Hazelnuts, Orange Dressing, Chives
- Toons Bridge Mozzarella & Tomato Salad
- Roast Beetroot, Goat's Cheese, Orange, Sweet Pickled Cucumber
- Broad Bean, Cucumber, Feta, Mint
- Polish Diced Vegetable Salad
- Air Dried Ham & Melon
- Thai Green Papaya Salad

Hot Side Dishes

- Steamed New Season Potatoes, Garden Herbs, Garlic & Lemon Butter
- Creamy Maris Piper Mashed Potato
- Potato Gratin Dauphinois
- Roast New Season Potatoes, Rosemary, Garlic
- Braised Red Cabbage, Armagh Bramley Apple
- Roast Courgette, Aubergine, Peppers, Red Onion
- Roast Garden Beetroots, Burren Balsamic
- Roast Root Vegetables
- Roast Jerusalem Artichokes
- Roasted Brussels Sprouts, Chestnuts, Bacon
- Bahamian Peas'n'Rice
- Spicy Ginger Rice
- Braised Cannellini Beans
- Butterbean Mash with Rosemary & Garlic
- Roast Chamomile Carrots
- Cauliflower Cheese
- Macaroni Cheese, Smoked Bacon
- Chick Pea Chana Masala
- Tarka Dahl



Buffet Main Courses



Braised & Slow Cooked Meat

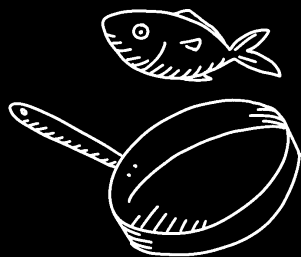
- Beef Bourguignon, Baby Onions, Pancetta
- Braised Beef, Goulash, Smoked Paprika
- Confit Leg of Duck, Pickled Cherry Sauce
- 4 Vicars Cassoulet of Duck, Smoked Sausage, Haricot Beans
- Venison Stew, Chestnuts, Smoked Bacon
- Venison Ragu, Red Wine, Pancetta
- Venison Meatballs, Blackberry Sauce
- Slow Roast Pork Belly, Armagh Bramley Apple Glaze
- Moroccan Spiced Pork Belly, Dried Fruits
- Irish Stew, Lamb, Pearl Barley, Carrots, Potatoes
- Braised Lamb Shanks, Garlic, Garden Herbs
- Lamb Meatballs, Yoghurt Sauce

Char Grilled & Roast Meat

- Lamb Koftas, Mint Yoghurt
- Grilled Rump of Lamb, Lemon, Garlic, Rosemary
- Sweet Cured Bacon Chop, Mustard Sauce
- Free Range Pork Chop, Sage, Lemon
- Rolled Roast Free Range Pork Belly with Crackling
- Grilled Beef Short Ribs Barbecue Sauce
- Herb Brined Free Range Chicken Breast, Garlic, Thyme
- Ginger Soy Chicken Thighs, Spring Onion
- Roast Poached Free Range Chicken, Whipped Garlic

Fish & Seafood

- Chunky Kilkeel Chowder Stew
- Hake, Leeks, White Wine Sauce
- Spiced Cod Buttermilk, Lentils, Spinach
- Spanish Style Spicy Seafood Stew
- Seafood Bouillabaisse
- Prawn & Pork Koftas
- Prawn Brochettes
- Cold Seafood Platter

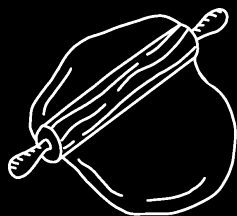


Vegetarian

- Ballylisk Brie & Spinach Quiche
- Young Buck Blue & Leek Quiche
- Ratatouille
- Halloumi Brochettes, Cranberry Sauce
- Grilled Aubergine, Pesto
- Mushroom & Aubergine Brochettes
- Mushroom Orzotto, Sheep's Cheese
- Stuffed Baked Courgette
- Baked Stuffed Tomatoes 'Paella Style'
- Beetroot & Quinoa Burgers,
- Horseradish Sauce

Sauces & Salsas

- Spicy Pineapple Salsa
- Tomato Salsa
- Chipotle Mayonnaise
- Lemon Aioli
- Chili Jam
- Horseradish Sauce
- Mustard Sauce
- Parsley Sauce
- Beetroot Horseradish
- Salsa Verde
- Romesco Sauce
- Armagh Bramley Apple Sauce
- Cranberry & Orange Sauce



Buffet Desserts

- Almond Tart with Seasonal Fruit (Raspberry, Blackberry, Rhubarb, Pear)
- Spiced Pear Cake
- Stuffed Baked Apples
- Lemon Tart
- Armagh Apple Crumble Tart
- Dressed Pavlova
- Polish Granny's Baked Cheesecake
- Flourless Chocolate Cake
- Steamed Pudding, Vanilla Custard
- Sticky Toffee Pudding, Toffee Sauce, Cream
- Bread & Butter Pudding, Vanilla Custard

Dinner Party Menu

January



Starters

- Crannagael House Jerusalem Artichoke Soup
- Duck Liver Pate, Blood Orange Jelly, Toast
- Toons Bridge Irish Mozzarella, Blood Orange, Coriander
- Kilkeel Fish Cakes, Remoulade, Crannagael House Leaves
- Kilkeel Crab, Radish, Cucumber, Mustard

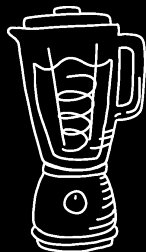
Mains

- Confit Leg OR Roast Breast of Duck, Potato Cake, Cranberry Sauce, Brussels Sprouts
- Wild Venison Saddle & Meatball, Jerusalem Artichoke Puree, Savoy Cabbage
- Kilkeel Sole, Cauliflower, Cauliflower Puree, Dill, Capers
- Kilkeel Monkfish, Beetroot, Blood Orange, Orange Butter Sauce
- Beetroot & Quinoa Cake, Cauliflower Puree, Cauliflower

Desserts

- Coconut Panna Cotta with Fresh Pineapple Salsa
- Flourless Chocolate Cake, Homemade Blood Orange Ice Cream
- Crème Brûlée, Homemade Shortbread
- Sticky Toffee Pudding, Homemade Vanilla Ice Cream
- Lemon Tart, White Chocolate

February



Starters

- Creamy, Smoked Kilkeel Cod Soup, Leeks
- Duck Liver Pate, Blood Orange Jelly, Toast
- Toons Bridge Irish Mozzarella, Blood Orange, Coriander
- Fried Kilkeel Squid, Homemade Aioli
- Kilkeel Crab, Radish, Cucumber, Mustard

Mains

- Confit Leg OR Roast Breast of Duck, Potato Cake, Cranberry Sauce, Brussels Sprouts
- Wild Venison Saddle & Meatball, Jerusalem Artichoke Puree, Savoy Cabbage
- Kilkeel Sole, Cauliflower, Cauliflower Puree, Dill, Capers
- Kilkeel Monkfish, Beetroot, Blood Orange, Orange Butter Sauce
- Beetroot & Quinoa Cake, Cauliflower Puree, Cauliflower

Desserts

- Coconut Panna Cotta with Fresh Pineapple Salsa
- Flourless Chocolate Cake, Homemade Blood Orange Ice Cream
- Crème Brûlée, Homemade Shortbread
- Sticky Toffee Pudding, Homemade Vanilla Ice Cream
- Lemon Tart, White Chocolate

March



Starters

- Foraged Wild Garlic Soup
- Duck Liver Pate, Garden Rhubarb, Toast
- Home Smoked Wild Lough Neagh Trout, Home Pickles, Quail Egg
- Kilkeel Crab, Radish, Cucumber, Mustard
- Fried Kilkeel Squid, Homemade Aioli

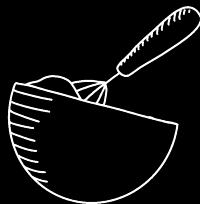
Mains

- Confit Leg OR Roast Breast of Duck, Potato Cake, Spring Onion, Garden Rhubarb
- Rump of Lamb, Wild Garlic Croquettes, Spring Greens
- Kilkeel Sole, Cauliflower, Cauliflower Puree, Dill, Capers
- Roast Kilkeel Cod, Spinach, Samphire, Wild Garlic Butter
- Wild Garlic Risotto, Spinach, Parmesan

Desserts

- Buttermilk Panna Cotta, Garden Rhubarb
- Sticky Toffee Pudding, Homemade Vanilla Ice Cream
- Crème Brûlée, Homemade Shortbread
- Almond & Garden Rhubarb Tart, Homemade Vanilla Ice-Cream
- Flourless Chocolate Cake, Homemade Blood Orange Ice Cream

April



Starters

- Foraged Wild Garlic Soup
- Duck Liver Pate, Garden Rhubarb, Toast
- Ardsallagh Goat's Cheese, Beetroot, Orange
- Home Smoked Wild Lough Neagh Trout, Home Pickles, Quail Egg
- Kilkeel Crab, Radish, Cucumber, Mustard

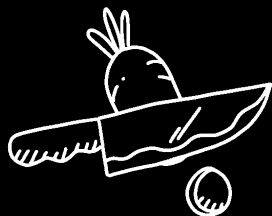
Mains

- Confit Leg OR Roast Breast of Duck, Potato Cake, Spring Onion, Garden Rhubarb
- Rump of Lamb, Wild Garlic Croquettes, Spring Greens
- Kilkeel Hake, Mussels, Seafood Broth, Spring Herbs
- Roast Kilkeel Cod, Spinach, Samphire, Wild Garlic Butter
- Wild Garlic Risotto, Spinach, Parmesan

Desserts

- Buttermilk Panna Cotta Garden Rhubarb
- Sticky Toffee Pudding with Homemade Vanilla Ice Cream
- Crème Brûlée, Homemade Shortbread
- Almond & Garden Rhubarb Tart Homemade Vanilla Ice-Cream
- ChocolatePot, Fresh Berries

May



Starters

- New Season Asparagus Soup
- Duck Liver Pate, Home Pickled Cherries, Toast
- Ardsallagh Goat's Cheese, Beetroot, Orange
- Smoked Wild Lough Neagh Trout, New Season Asparagus, Free Range Egg
- Brochettes of Kilkeel Langoustine, Romesco, Crannagael House Leaves

Mains

- Spring Free Range Chicken, Carrot Puree, Baby Carrots, Spring Onions
- Rump of Lamb, Asparagus, Black Garlic Burren Balsamic, Onion Purée
- Kilkeel Hake, Mussels, Seafood Broth, Spring Herbs
- Seared Lough Neagh Trout, Crispy Egg, New Season Asparagus
- New Season Asparagus & Broad Bean Linguini

Desserts

- Strawberry & Elderflower Jelly, Homemade Ice Cream
- Strawberry & Almond Tart, Homemade Ice Cream
- Chocolate Pot, Fresh Berries
- Vanilla Panna Cotta, Fresh Strawberries
- Summer Berry Meringue

June



Starters

- New Season Asparagus Soup
- Duck Liver Pate, Home Pickled Cherries, Toast
- Smoked Wild Lough Neagh Trout, New Season Asparagus, Free Range Egg
- Brochettes of Kilkeel Langoustine, Romesco, Crannagael House Leaves
- Kilkeel Mackerel, Garden Gooseberry Sauce

Mains

- Spring Free Range Chicken, Carrot Puree, Baby Carrots, Spring Onions
- Rump of Lamb, Asparagus, Black Garlic Burren Balsamic, Onion Purée
- Kilkeel Hake, Mussels, Seafood Broth, Spring Herbs
- Seared Lough Neagh Trout, Crispy Egg, New Season Asparagus
- New Season Asparagus & Broad Bean Linguini

Desserts

- Strawberry & Elderflower Jelly, Homemade Ice Cream
- Gooseberry & Almond Tart, Homemade Elderflower Ice Cream
- Chocolate Pot, Fresh Berries
- Vanilla Panna Cotta, Fresh Strawberries
- Summer Berry Meringue

July



Starters

- Free Range Chicken Soup, Broad Beans, Peas, Watercress
- Toons Bridge Irish Halloumi, Watermelon, Shallot, Burren Balsamic
- 4 Vicars' Summer Salad of Garden Vegetables
- Kilkeel Mackerel, Garden Gooseberry Sauce
- Brochettes of Kilkeel Langoustine, Romesco, Crannagael House Leaves

Mains

- Rack of Lamb, Ratatouille of Vegetables, Braised Lamb Shoulder Croquette
- Roast Free Range Chicken, Spinach, Broad Beans, Baby Onions, Onion Purée
- Kilkeel Hake, Fresh Peas, Pea Shoots, Chervil Sauce
- Kilkeel Turbot, Courgette, Capers, Confit Tomato Dressing
- Ratatouille Stuffed Vegetables

Desserts

- Strawberry & Elderflower Jelly, Homemade Ice Cream
- Gooseberry & Almond Tart, Homemade Elderflower Ice Cream
- Chocolate Pot, Fresh Berries
- Vanilla Panna Cotta, Fresh Strawberries
- Summer Berry Meringue

August



Starters

- Chilled Summer Tomato Consommé
- Duck Liver Pate, Armagh Bramley Apple Jelly, Toast
- Toons Bridge Irish Halloumi, Watermelon, Shallot, Burren Balsamic
- 4 Vicars' Summer Salad of Garden Vegetables
- Kilkeel Crab, Cucumber, Radish, Mustard, Garden Herbs

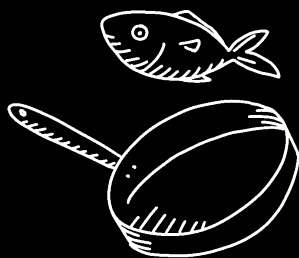
Mains

- Braised Short Rib & Roast Fillet of Beef, Green Beans, Gremolata
- Roast Free Range Chicken, Spinach, Broad Beans, Baby Onions, Onion Purée
- Kilkeel Hake, Fresh Peas, Pea Shoots, Chervil Sauce
- Kilkeel Turbot, Courgette, Capers, Confit Tomato Dressing
- Ratatouille Stuffed Vegetables

Desserts

- White Chocolate Mousse, Fresh Blueberries, Shortbread
- Raspberry & Almond Tart With Homemade Ice-Cream
- Chocolate Pot, Fresh Berries
- Crème Brûlée, Summer Berries
- Summer Berry Meringue

September



Starters

- End of Summer Ratatouille Soup
- Duck Liver Pate, Armagh Bramley Apple Jelly, Toast
- Crannagael House Tomatoes, Toast, Garden Herbs
- Salad of Fresh Figs, Toons Bridge Mozzarella & Air-Dried Pork
- Kilkeel Crab, Cucumber, Radish, Mustard, Garden Herbs

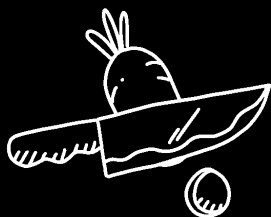
Mains

- Braised Short Rib & Roast Fillet of Beef, Green Beans, Gremolata
- Roast Free Range Chicken, Fresh Figs, Spinach, Polenta,
- Spiced Buttermilk Kilkeel Cod, Lentils, Spinach
- Kilkeel Turbot, Courgette, Capers, Confit Tomato Dressing
- Spaghetti Squash, Wild Mushrooms, Sage

Desserts

- White Chocolate Mousse, Fresh Blueberries, Shortbread
- Fig & Almond Tart, Homemade Ice Cream
- Armagh Bramley Apple Crumble Tart, Homemade Cinnamon Ice-Cream
- Crème Brûlée, Homemade Shortbread
- Steamed Armagh Damson Pudding, Homemade Vanilla Custard

October



Starters

- Celeriac & Armagh Bramley Apple Soup
- Duck Liver Pate, Armagh Bramley Apple Jelly, Toast
- Salad of Fresh Figs, Toons Bridge Mozzarella & Air-Dried Pork
- Beetroot Scotch Quail Egg, Garden Beetroot, Beetroot Dressing
- Kilkeel Crab, Cucumber, Radish, Mustard, Garden Herbs

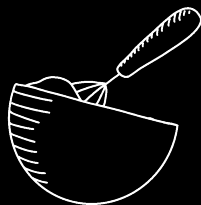
Mains

- Confit Leg OR Roast Breast of Duck, Blackberry Sauce, Celeriac Puree, Kale
- Saddle of Wild Venison, Beetroot, Wild Mushrooms & Savoy Cabbage
- Spiced Buttermilk Kilkeel Cod, Lentils, Spinach
- Kilkeel Hake with Mussels, Leeks, White Wine Sauce
- Spaghetti Squash, Wild Mushrooms, Sage

Desserts

- Armagh Bramley Apple Crumble Tart, Homemade Cinnamon Ice-Cream
- Steamed Armagh Bramley Apple & Blackberry Pudding, Homemade Vanilla Custard
- Damson & Almond Tart Homemade Vanilla Ice Cream
- Passionfruit Posset, Homemade Chocolate Shortbread
- Flourless Chocolate Cake, Homemade Ice Cream

November



Starters

- Chestnut & Mushroom Soup
- Duck Liver Pate, Cranberries, Toast
- Beetroot Scotch Quail Egg, Garden Beetroot, Beetroot Dressing
- Burren Balsamic Pickled Pear, Young Buck Blue Cheese, Pecans
- Kilkeel Fish Cakes, Remoulade, Crannagael House Leaves

Mains

- Confit Leg OR Roast Breast of Duck, Blackberry Sauce, Celeriac Puree, Kale
- Saddle of Wild Venison, Beetroot, Wild Mushrooms & Savoy Cabbage
- Spiced Buttermilk Kilkeel Cod, Lentils, Spinach
- Kilkeel Hake with Mussels, Leeks, White Wine Sauce
- Mushroom Ravioli, Ardsallagh Goat's Cheese, Spinach

Desserts

- Steamed Armagh Orchard Fruit Pudding, Homemade Vanilla Custard
- Armagh Bramley Apple Crumble Tart, Homemade Cinnamon Ice Cream
- Passionfruit Posset, Homemade Chocolate Shortbread
- Pear & Almond Tart Homemade Vanilla Ice Cream
- Flourless Chocolate Cake, Homemade Ice Cream

December



Starters

- Crannagael House Jerusalem Artichoke Soup
- Duck Liver Pate, Cranberries, Toast
- Burren Balsamic Pickled Pear, Young Buck Blue Cheese, Pecans
- Beetroot Scotch Quail Egg, Garden Beetroot, Beetroot Dressing
- Kilkeel Fish Cakes, Remoulade, Crannagael House Leaves

Mains

- Confit Leg of Duck, Cranberry Sauce, Brussels Sprouts, Potato Cake
- Beef Cheeks Braised in Red Wine with Root Vegetables
- Wild Venison Meatballs & Saddle, Jerusalem Artichoke Puree, Savoy Cabbage
- Kilkeel Monkfish, Cranberries, Chestnuts, Brussels Sprouts
- Kilkeel Hake, Mussels, Leeks, White Wine Sauce
- Mushroom Ravioli, Ardsallagh Goat's Cheese, Spinach

Desserts

- Steamed Festive Pudding, Homemade Custard
- Sweet Mincemeat Pie, Homemade Cinnamon Ice Cream
- Passionfruit Posset, Homemade Chocolate Shortbread
- Flourless Chocolate Cake, Homemade Ice Cream
- Pear & Almond Tart Homemade Vanilla Ice Cream