

**St Patrick’s Day Menu**

**Starters**

Smoked ham broth with soda bread

Ballotine of rabbit and pancetta with mint peas puree

Scallops white pudding, slice crispy bacon with cream leeks

Fresh cornish crab on a shell, mixed leaves salad, mustard mayonnaise

(V) Irish cheese’s tart with caramelised pear

**Main course**

Slow cooked lamb shanks in Guinness sauce, mash potato and bacon savoy cabbage

Creamy chicken and black pudding pie with seasonal vegetables

Irish whiskey marinated sirloin steak served with baked potatoes and fresh vegetables.

Cod supreme wrapped in pancetta, dry sherry cream sauce, parsley crash new potatoes and seasonal vegetables

Ale marinated pork belly and pork cheeks served with bubble squid and mixed root vegetables

**Desserts**

Dark Guinness brownies with rum and raisin ice cream

Shortbread and strawberry stack with passion fruit and baily’s Chantilly cream

Orange and brioche bread and butter pudding with Irish whisky custard

Apple and rhubarb tart with cornish clotted cream

Three Irish cheese’s and biscuit with home made chutney