



**MCCALMONT SUITE FOUR COURSE
GALA MENU**

STARTERS

Choose 1 starter from the below selection.

Cream of Celeriac and Apple Soup with Truffle Oil

Roast Red Pepper and Tomato Soup with Basil Pesto

Heirloom Tomato Salad Fivemiletown Goats Cheese and Pesto

St Tola Goats Cheese Mousse, Pickled Beetroot, Candied Walnut, Micro Rocket

Gravlax Sugar Cured Wild Atlantic Salmon, Horseradish, Pickled Cucumber, Lemon Gel



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MAIN COURSE

Choose 2 main course dishes from the below selection.

Roast Breast of Irish Corn Fed Chicken, Bacon Lardons with Peas à la Française

Overnight Braised Beef Cheek, Rooster Potato Puree, Glazed Carrot,
with Pearl Onion and Merlot Jus

Roasted Fillet of Cod, Hollandaise, Spinach and Baby Shrimp

Butternut Squash Risotto Parmesan, Toasted Pumpkin Seeds

Smoked Belly Pork with Braised Haricot Beans and Vegetables, Apple Jus

All main courses are served with a side of chefs' complimentary potatoes and vegetables.



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DESSERT

Choose 1 dessert from the below selection.

Banoffee Tart

Crème Brulee, Raspberry Sorbet

Apple Crumble with Caramel Custard & Vanilla Bean Ice Cream

Chocolate Fondant, Chocolate Soil, Roasted Barley Ice Cream

All desserts are served with Freshly Brewed Tea & Coffee