



SPRING / SUMMER

Sample Menu

STARTER

Jane's mixed hors d'Oeuvre plate - A little Glenarm smoked salmon, Dundrum prawn, homemade chicken liver pate, and fresh melon served with a mixed leaf Summer salad.

Jane's handmade wheaten and savoury soda breads.

MAIN

Pan seared Organic chicken with a sun blush tomato and basil cream sauce, Comber potatoes and seasonal greens.

DESSERT

Crème brulee, warm summer berries and vanilla bean ice cream

Thompson tea or Johnsons coffee

Sample Taster Menu

AMUSE BOUCHE

Gazpacho

STARTER

Smoked salmon salad, arjard and pickled red onion served with horseradish cream

Jane's handmade wheaten and savoury soda breads

DEMI TASSE

Nettle soup with sage and hazelnut pesto

MAIN

Rack of Slemish Lamb (cooked pink), dauphinoise potatoes, crushed minted peas and a red wine jus, served with homemade mint sauce

PUDDING

White chocolate cheesecake, stewed rhubarb and homemade shortcake

CHEESE

Young buck, fruit toasts and fig jam

Thompson tea or Johnsons coffee with homemade pecan fudge