

MALONE HOUSE SET LUNCH MENU

Starters

SOUP OF THE DAY –with Deli Breads & Glenilen country butter

spiced Kilkeel crab cakes with Mango avocado salsa curried aioli micro watercress

Country style -Chicken Pork & apricot Terrine tomato fig chutney, sourdough melba toast avocado puree

Caramelised Shallot, Balsamic red onion mozzarella tart Tatin with chive & endive salad

MAIN COURSE

Slow Braised Feather Blade of beef whipped potato, stout cabbage, candied carrot creamy peppercorn sauce

Confit Gloucestershire old spot pork belly caramelized toffee apple crackling popcorn pressed potato celeriac terrine squash purée Armagh cider Jus

Thai chicken curry infused with lemon grass & galangal, coconut rice mint Rita Grilled tomato flat bread

sustainable local fish pie with wilted greens chill butter chard lemon

Smoked cheddar dauphinoise potato Croquet, brown butter cauliflower puree, grilled leeks, pickled Kohlrabi

SELECTION OF SIDES

Rosemary Malt Vinegar Maldon Sea Salt Chunky Chip

Whipped Scallion Mash Potato

Seasonal Greens smoked chill butter

DESSERT

Selection of Ice Creams with Raspberry reduction and fresh seasonal berries honey tuile biscuit

Passion fruit & fresh berries pavlova vanilla bean cream with raspberry & passion fruit reduction

Chocolate fudge brownie sundae vanilla cream hot chocolate & toffee sauce popping candy

Warm Apple & mixed berry crumble thick custard vanilla ice cream

- 3 course set menu £27.95pp
- 2 course set menu £21.95pp
- 1 course menu £17.95pp