

AT HASTINGS HOTELS, WE ARE PASSIONATE ABOUT FOOD AND BELIEVE THAT EATING IS ONE OF LIFE'S GREATEST PLEASURES. WE HAVE EMBRACED THE USE OF CAREFULLY-SELECTED LOCAL AND SEASONAL QUALITY FOODS AND HAVE CREATED INSPIRING CULINARY DELIGHTS. USING THE CULLODEN'S VERY OWN ORGANIC HERB GARDEN WE HANDPICK MUCH OF THE FRESH HERBS FEATURED ON THE MENU.

## **STARTER**

Cream of Carrot And Parsnip, Ginger, Samosa (V)

Confit Chicken Leg Terrine, Salad Cream, Roast Onion

Ewing's Traditional Smoked Salmon, Capers, Red Onion, Celeriac Remoulade

Melon, Sorbet, Berries (V)

Kearney Blue Cheese, Spiced Pear, Italian Leaf's, Pecan Nuts, (V)

## **MAIN**

Cranbrook's Sugar Cured Pit Rack Of Pork, Celeriac, Baked Apple, Pan Jus

Roast Rump of Mourne Lamb, Gratin Potato, Baby Roots, Rosemary Jus

Glenarm Fillet of Salmon, Herb Crushed Potato, Asparagus, Confit Tomato

Katesbridge Supreme of Chicken, Tender stem, Black Pudding, Savoy Cabbage

Fivemiletown Goats Cheese and Red Onion Tartlet (V)

*All our mains are served with a complimentary side of seasonal vegetables.*

## **DESSERT**

Honeycomb Parfait and Chocolate (V)

Orange and Ginger Cake, Citrus Mascarpone, Confit Orange (V)

Chocolate Ganache, Passionfruit Sorbet and Chocolate Soil (V)

Culloden Estate Eton Mess (V)

Local Cheeseboard of Kearney Blue, Smoked Applewood, Ballybrie, Guinness Porter, Local Chutney, and Ditty's Oatcakes (£5 Supplement)

**£37.50 Adults**

**£17 Children**

*(v) Denotes vegetarian options, please advise your server of any dietary requirements*