



THE LISMOYNE HOTEL

Banqueting Menu B

Starter

Soups with Warm Bread & Butter

Wild Mushroom & Tarragon / Roasted Sweet Potato, Chilli & Coriander

Pressed Chicken Terrine with Baby Carrots & Leeks, Carrot Gel, Crispy Carrot Shard

Tea Smoked Duck Breast, Celeriac Remoulade, Fig, Garden Herbs, Bitter Orange Dressing

Goats Cheese & Truffle Mousse, Cured Cherry Tomato, Candied Beetroot, Maple Dressing (MU,M)
(Vegan Option available)

Salmon & Smoked Haddock & Chive Croquette, Herb Mayonnaise,
Pea shoots, Lemon Dressing (F,G,E,MU)

Main

Pressed 24-hour Braised Beef Brisket, Truffle Infused Dauphinoise,

Herb Braised Carrot with Sesame, Red Wine Sauce

Slow Roasted Pork Belly, Crispy Pave Potato, Tender Stem,
Parsnip Puree, Roasted Cashew Nuts, Pork Jus

Thyme Roasted Breast of Chicken, Rosemary & Garlic Roast New Potatoes, (SU)
Chargrilled Braised Carrot, Wild Mushroom & Tarragon Sauce

Herb Encrusted Salmon, Dill Mash, Nori Wrapped Leek, Tomato & White Wine Sauce

Wild Mushroom, Leek & Roasted Red Pepper & Potato Pithivier,
Tomato Ragout & Buttered Tender Stem (M,G)
(Vegan Option Available)

Dessert

Salted Caramel Chocolate Brownie, Vanilla Cream, White Chocolate Ice Cream,
Raspberry Gel (G,M,E)

Tangy Lemon Meringue Tart, Raspberry Sorbet (E,G,M)

Glazed Paris Brest, Hazelnut Cream, Raspberries, Warm Fudge Sauce

Bitter Chocolate Tart, Salted Caramel Ganache, Biscoff Crumb, Vanilla Bean Ice Cream

Black Forest Mousse, Kirsch, Griottine Cherries, Chocolate with Cherry Coulis
(G,SU,M,E)

£31.95 for 2 Courses

£34.95 for 3 Courses

**Please choose 2 options from each course for everyone, an alternative meal can be offered
for allergies and dietary requirements**