

# Function Menu for 2009

## Starters

---

Fresh Local Irish Smoked Salmon, Rocket Salad with a Mustard Grain Cream  
**£9.00**

Home Made Chicken & Wild Mushroom Boudin with a Julienne of Vegetables, Fresh Basil Cream Sauce (served Warm)  
**£9.00**

Warm Ryefield Goats Cheese, with a Red Onion Marmalade Tart, Toasted Pine Nuts, Basil Pesto dressing (v)  
**£8.00**

Fresh Sweet Seasonal Melon and Cured Irish Ham, Fresh Rocket Salad, Champagne Syrup  
**£7.00**

Terrine of Fresh Local Salmon & Seafood with Dill & Lemon Cream  
**£9.00**

Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon, Garlic and Anchovy Dressing, Parmesan Shavings  
**£8.00**

Cold Thai Crab Gateau, Pickled Beetroot, Spiced Couscous & a Lemongrass, Coriander, Pickled ginger and spring onion Infusion  
**£9.00**

Confit of Duck with a Red Onion Marmalade Tart, Coriander, Lemon Grass & Chilli Dressing (served Warm)  
**£9.00**

**G O L F   R E S O R T**

---

## Salads

---

Organic Fresh Mixed Lettuce Salad  
with Cured Irish Bacon and Pickled Beetroot

Fresh Rocket & Parmesan Salad  
with a Lemon Olive Oil Dressing

Traditional Nicoise Salad  
with tomatoes, anchovies, black olives, capers, green beans, tuna, and hard-boiled eggs.

**Salads £5.00**

---

## Water Ice

---

Poteen & Lime  
Orange & Tequila  
Lemon & Lime.  
Cranberry & Orange

**Water Ice £ 4.00**

---

## Soups

---

Roast Red Bell Pepper & Tomato Soup

Courgette and Brie Soup with Buttery Croutons

Cream of Wild Mushroom Soup

Carrot and Orange Soup, Black Pepper Crème Fraîche

Cream of Two Celeries with Buttery Croutons

Fresh Pea & Mint with Ham Hock Soup

Fresh Broccoli & Star anise Soup with a Pernod Cream

Cream of Potato and Leek Soup

**Soups £5.00**

## Main Courses

---

Pan-fried Fillet of Irish Beef, with Roast Root Vegetables, Rich Pan Gravy  
**£30.50**

Honey Glazed Silver Hill Breast of Duck, Red Pickled Red Cabbage, Rosemary &  
Organic Honey Jus  
**£23.00**

Roast Rack of Lamb, Herb and Mustard Crust, Spring Onion  
Mash, Rosemary and Shallot Jus  
**£32.00**

Roast Fillet of Pork wrapped in Cured Ham,  
Potato & Chive Puree, Calvados Cream Sauce  
**£22.00**

Roast Fillet of Sea Bass with Spaghetti of Vegetables, Saffron & Chive Sauce  
**£27.00**

Fillet of Irish Salmon, Fennel & Dill Beurre Blanc  
**£25.00**

Roast Fillet of Cod, Herb Crust, Pea and Mint Puree, Herb Cream Sauce  
**£24.00**

Oven Roast Monkfish wrapped in Parma Ham, Saffron Potato Fondant, and Black  
Pepper Jus  
**£31.00**

Pan-fried Breast of Local Chicken, Dauphinoise Potato, Rosemary Gravy  
**£23.00**

**G O L F   R E S O R T**

## Desserts

---

Coffee & Vanilla Gateau, Vanilla Bean Anglaise

Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce

Selection of Home Made Ice-Creams in a Crispy Tuile Basket

Vanilla Panna Cotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit

White Chocolate & Baileys Cheesecake, Mixed Berry Compote

Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup

Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a Raspberry Sorbet

**Desserts £6.00**

Selection of Irish Country House Cheeses with Grapes & Ditty's  
Home-made Crackers

**£8.00**

LOUGH  
ERNE

G O L F R E S O R T