Starter: Salt cod mousse niçoise with Keta caviar

Main:

Meat option: 5-hour braised daube of Irish beef, seasoned with thyme, accompanied with buttery champ potato, complemented with mild Guinness roasting gravy

Fish option: Crispy skinned Glenarm salmon with a cannelloni bean and chorizo cassoulet

Dessert: Chef's trio of mini desserts

Vegetarian/Vegan menu

Starter: Vine roasted tomato and asparagus salad

Main:

Vegetarian: Grilled goats cheese with a coriander and chilli risotto

Vegan: Baby spinach, mushroom and pearl barley risotto

Dessert: Chef's trio of mini desserts (or vegan alternative)