

FATHER'S DAY

— AT —



vespers

STARTER

Soup Du Jour

Culloden bread, whipped Irish butter

Tiger Prawn Cocktail

Crisp lettuce, pickled cucumber, spiced seafood sauce

Asparagus Royale

Chestnut mushroom, celeriac, dashi

Smoked Fermanagh Lamb Belly Bacon Salad

Asparagus, garden pea, rocket, pomegranate, beetroot, goat's curd

MAINS

Roast Flax Fed Sirloin of Beef

Yorkshire pudding, confit beef shin, beef jus

Northern Irish Chicken Fillet

Crispy chicken leg, wild mushroom and truffle cream

County Fermanagh Lamb Rump

Salsa Verde and garden mint gravy

Portavogie Cod

Shrimp, tomato and dill butter sauce

Salt Baked Celeriac

Artichoke, watercress purée, asparagus

DESSERTS

Strawberry and Pink Peppercorn Pavlova

Strawberry purée, strawberry sorbet

White Chocolate and Peach Delice

Bay leaf ice cream

Milk Chocolate Crème Brûlée

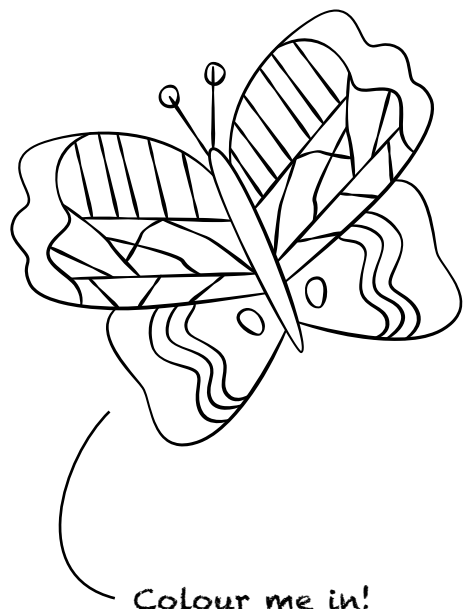
Orange madeline

Tonka Bean Panna Cotta

Summer berries

£55 per person

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. Mark Begley, Executive Head Chef.



Colour me in!

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Children's menu

STARTER

Soup of the Day

Culloden bread, whipped Irish butter

Fan of Honeydew Melon

Fruit coulis, fresh berries

Garlic Bread with Cheese

Simple salad garnish

MAINS

Roast Chicken Breast

Mash and roast potatoes, vegetables and chicken gravy

Ciabatta Margherita Pizza

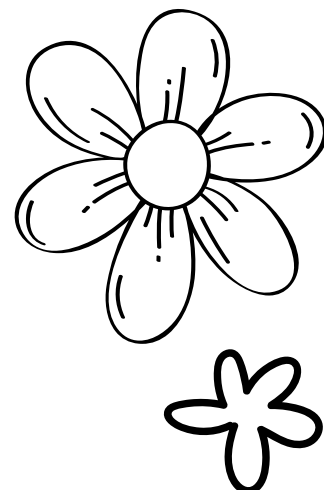
Fries or triple cooked chips

Northern Irish Chicken Goujons

Fries or triple cooked chips

Creamy Chicken Curry

Braised rice and flat bread



DESSERTS

Chocolate Brownie

Chocolate sauce and vanilla bean ice cream

Selection of Ice Cream

Fresh Fruit Salad

£30 per child

