



Formal Lunch at Belle Isle Castle

To Start

Roasted Butternut Squash Soup

Prawn and Mango Cocktail

Smoked Chicken Caesar Salad

Irish Brie & Red Onion Tart



The Main Event

Slow-Cooked Beef and Porcini Bourguignon Poached

Salmon, Hollandaise Sauce Wilted Garden Greens

Roast Stuffed Loin of Pork, Apple Cider Sauce

Pan Fried Fermanagh Chicken, Creamy Bushmills & Mushroom Sauce

All served with a selection of chefs vegetables



To Finish

Lemon Posset, Lavender & Thyme Biscuits

Wild Berry & Italian Meringue Eton Mess

Luxury chocolate & Hazelnut Brownie Pear &

Frangipane tart, Custard & Cream

Served with freshly brewed tea/coffee

£35 per person