



GRAHAM NEVILLE'S DINNER MENU

STARTERS

*Heirloom Tomatoes, Toonsbridge Mozzarella, Virgin Olive Oil,
Swiss Mountain Balsamic, Fine Herbs*

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Warm Loire Valley White Asparagus, Herb Beurre Blanc

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Roast Castletownbere Scallops, Lightly Smoked Garden Pea Velouté

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Seared Foie Gras, Spring Vegetables, Mixed Seeds, Aromatic Broth

MAIN COURSES

Fillet of Hereford Beef, Maris Pipers, Carrots, Green Peppercorn Sauce

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Loin of Salter's Free Range Pork, Celeriac, Bramley Apple, Calvados Sauce

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*Roast Challans Duck Breast Glazed in Local Honey and Tellicherry Pepper,
Sweet Heart Cabbage, Thyme Sauce*

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Prime Market Fish of The Day, New Season Spring Vegetables, Prawn Bisque

Side Orders

Potato Purée / Seasonal Vegetables

DESSERTS

Local Rhubarb, Almond Sponge, Crème Fleurette, White Chocolate

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Warm Apple Tart Tatin, Butterscotch, Madagascar Vanilla Ice Cream

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Dark Chocolate Delice, Sea Salt Caramel, Banana, Peanut

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Sheridan's Cheese Selection with Condiments

€89

All discretionary gratuities added by our generous customers are distributed to all Dax staff.