



THE BOAT HOUSE
DINING

Langmeil Wine Dinner

Canapés

Beetroot Gravadlax Blinis
Jerusalem Artichoke Ice Cream Cone
Smoked Lobster Tea
Borgo Magredo Prosecco

Rockvale Chicken Liver Parfait

with Roscoff Onion Compote and Jamaican Ginger Bread Crumble
Livewire Riesling 2013

Pan Seared Portavogie Scallop

with Irish Sea Langoustine Raviolo and Bisque Foam
Spring Fever Chardonnay 2014

Tasting of Northern Irish Ispini Charcuterie

with Wasabi Crop NI Aioli, Beurre Rouge and Sour Dough Crouton
3 Gardens 2013 and Valley Floor Shiraz 2013

Shortcross Cask Aged Small Batch Gin and Tonic with Orange

Assiette of Hannan's Beef

Black Truffle Poached Fillet, Crispy Tongue & Short Rib Pie
with Foraged Girolles, Iona Farm Rainbow Carrots and Bordelaise Sauce
Blacksmith Cabernet 2013

Charred Banagher Bold Mousse

with Anise Poached Plum
Orphan Bank 2013

Boat House Tiramisu

with Salted Caramel Panna Cotta, Coffee Granita, Mascarpone and Chocolate Crumb
Niepoort Tawny Port