



THE BOAT HOUSE
DINING

Eve and Georges' Honeymoon Tasting Menu

Friday, 11th of October 2019

Smoked Lough Neagh eel

Pork crackling & wasabi aioli

Torched Atlantic Mackerel

Bangor Bay crab, pickled fennel & dill oil

Duval-Leroy Brut Reserve, Vertus, France

Craigantlet Hills Pigeon

Lisdergan black pudding, celeriac puree, Girolles,
shallot, scallion & burnt onion powder

Martin Waßmer Spätburgunder 2016, Baden, Germany

Ardglass Halibut

Asparagus, sea herbs & Strangford Lough mussel broth

Soalheiro Alvarinho 2018, Moncao e Melgaco, Portugal

Assiette of Mourne Lamb

French trim, rump & shoulder shepherd's pie
with artichoke, honey glazed salsify & roasting jus

Garzón Tannat Reserva 2017, Garzón, Uruguay

Jerusalem Artichoke Ice Cream

Salted caramel & chocolate almond crumb

Armagh Apple Cheesecake

Cider toffee apple, apple crisp & Boat House vanilla ice cream

&

Irish Cheese Slate

Gortnamona, Ballylisk Triple Rose, Heggarty's Cheddar, Cáis na Tíre & Young Buck

Hand rolled crackers, chutneys & grapes

Seifried 'Sweet Agnes' Riesling 2017, Nelson, New Zealand