

# Tasting Menu

## Amuse-bouche



## Dundrum Crab

Dressed white crab, fennel and watercress purée, Portavogie prawn beignets  
*Sauvignon Blanc: T'Air d'oc, Domaine de Gayda, France, 2012*



## Rockvale Chicken and Chervil Raviolo

Poached asparagus, morel foam  
*Pinot Grigio, Alpha Zeta, Italy, 2012*



## Caramelised Kilkeel Scallop

Confit pork cheek, carrot purée  
*Chenin Blanc: Saam Mountain, Paarl, South Africa, 2013*



## Champagne Sorbet



## Fish of The Day

Shellfish stuffed courgette flower, langoustine beurre blanc  
*Chardonnay: Windy Peak, Hunter Valley, Australia, 2012*

Or

## Lamb

Lough Erne best end of lamb, pressed terrine, black garlic, charred courgette  
*Rioja Crianza: Vina Bujanda, Spain, 2010*



## Cheese

Knockdrinna Brewer's Gold, burnet apple, rye melba  
*Taylor's LBV: Portugal 2008*



## Passion Fruit and White Chocolate

Raspberry sorbet  
*Essencia, Orange Muscat, California, 2010*



## Tea or Coffee with Petit Fours

With recommended wines £90.00

Without recommended wines £70.00

Last orders for our tasting menu will be taken at 9pm.

Now taking online reservations at [www.themerchanthotel.com](http://www.themerchanthotel.com)

A discretionary service charge of 10 % will be added to your bill.