



At The Ballroom, Borris House

## MENU SUNDAY 18 JUNE

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### Borris House Pheasant Terrine

With cornichons, chutneys and sourdough toasts

### Goatsbridge Trout Gravalax

With pickled cucumber, wasabi creme fraiche and trout caviar

### Borris Wood-fired Lamb Lollipops

With 3 sauces chimichurri, aji verde and smoked tomato salsa (*from Charlie Nolan Borris*)

### After

Tea/Coffee and sweet treat to go

## VEGETARIAN MENU SUNDAY 18 JUNE

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### Mezze Plate

With aubergine feta pickled cucumber and breads

### Beetroot Carpaccio

With whipped ewes milk cheese and walnuts

### Wild Irish Mushroom

With local asparagus and wild garlic and nettle butter  
(*mushrooms from Gaelic Fungi Farms and Asparagus from Nick Hill*)

### After

Tea/Coffee and sweet treat to go

**Sitting times:** 12.45pm to 1.45pm **or** 2.20pm to 3.20pm

### Wine

Escarpment Pinot Gris,  
Martinborough, New Zealand

El Escoces Volante El Puno,  
Garmacha, Calatayud, Spain