

Dessert

Apple Tart Fine

Almond Cream, Red Berry Coulis, Ice Cream

Soft Dark Chocolate and Nutella Fondant

Bourbon Vanilla Crème Anglaise

Crème Brûlée

Vanilla and Baileys, Magic Caramelised

Ice Cream and Sorbet

Selection of Ice Cream and Sorbet, Crunchy Biscuits

Cheese Platter

French and Local Cheese, Seasonal Fruit Chutney, Baby Leaves (Sup £2)

Pascal Special

Profiterole, Chocolate Sauce

Cream Filled Choux Pastry, Bourbon Crème Anglaise,
Drizzled Rich Chocolate Sauce

Sunday Menu

From £19.95

Accommodation

Bedrooms and Cottages Available
Complete Wedding Package
Complete Fishing Package

Watermill Menu

£28.95 - 3 Courses - 5.00pm - 9.30pm

£24.95 - 2 Courses - 5.00pm - 9.30pm



Bon Appétit
Carpe Diem

Mr Pascal Brissaud and his team would like to welcome you to the Watermill Lodge. Our Award-Winning Restaurant offers a unique dining experience on the shores of Upper Lough Erne, offering you an Irish Cuisine with a “French Twist”. Keeping our produce local is so important to us and we are so lucky to be surrounded by an array of superb local suppliers and producers. Our exquisite selection of fine wines will cater for all palates and offer the wine connoisseurs among us something special.

Our dedicated team are here to make your dining experience at the Watermill Lodge a memorable one for all the right reasons.

If you have any special dietary requirements/allergies please inform your waiter.

Merci & Bon Appetit

Starter

Soup

Slow Roasted Vegetable, Light Cardamom Whipped Cream, Cheddar Cressiny

Goats Cheese

From Five-Miletown, Warm Tartelette, Peanuts and Honey Crumble, Beetroot in 3 Ways

Prawn

Like a Cocktail, Crunchy Iceberg and Brandy Marie Rose Sauce

Duck

Crunchy Pouch, Duck Confit, Creamy Mushroom and Port Sauce

Mussels

Out of the Shell, Gratinated with Almond and Chablis Garlic Butter, Baguette Crouton

Salmon

Gently Smoked Salmon, Rolled with Philadelphia, Celery, Cucumber and Tomato Salad, Light Lime and Vodka Creamy Sauce

£24.95 - 2 Courses *Set Menu* £28.95 - 3 Courses

Main Course

Duck in 2 Way

The Breast: Marinated and Slow Cooked for 2 Hours, Sweet Mulled Wine Sauce
The Leg: Boneless, Confit and served like a Shepard's Pie (Sup £4)

Chicken Breast

Butter Roasted Breast, Sautéed Mushroom, Creamy White Wine Sauce

Chicken Cassolette

Slow Cooked Chicken Breast, Honey Baby Onions, Smoked Bacon, Shallot Creamy Sauce

Salmon Fillet

Olive Oil Pan Fried, Celeriac and Leek Fricassee, Sauvignon Blanc Wine Beurre Blanc

Pascal Specials

The Famous Pascal Beef Dish

36 Hours Slow Cooked Matured Ribeye, Brandy Green Peppercorn Creamy Sauce £19.95
(Set Menu Sup £4)

Prime Irish Beef Sirloin Steak

8 OZ £19.95 (Set Menu sup £4)
12 OZ £26.95 (Set Menu sup £8)
Pound Steak £29.95 (Set menu sup £12)

Seabass Fillet

Olive Oil Pan Fried, Baby Vegetable Fricassee, a Light Curry and
Coriander Cream Sauce £19.95 (set Menu £4)

Side Orders £3.75

Mashed Potatoes, Mixed Vegetables, Onion Rings, Baby Potato, French Fries, Watermill
Green Salad, Gratin Dauphinoise (Creamy Garlic Potatoes)