



Sunday Lunch Menu

Starters

Soup de Jour (*Check with the server regarding allergens*)

Chef's homemade soup, topped with croutons and served with crusty bread

Crispy chicken fritters with Asian slaw

Served with sweet chilli mayonnaise (G,M,E,Mu,Sd)

Pan Seared Local Wild Mushrooms, with Cream and Brandy

Served on griddled Focaccia bread, drizzled with white truffle oil and gratted parmesan(G,M,MU,SD)

Trio of Melon (honeydew, galia and cantaloupe)

Served with mango crème fraiche and fresh berries (M)

Chicken Caesar Salad (G,E,F,SD,M)

Medley of Seafood

Pink Atlantic prawns Marie-rose with wheaten bread & smoked salmon and curried Ardglass crab (F,C,MU,SD,E,M)

Crispy French Brie Fritters (V) (M,G,SD)

Served with a tossed seasonal leaf salad and homemade tomato salsa and basil pesto (V) (M,G,SD)

Main Course

Slow roasted Turkey & Given's Ham (G,MU,M,SD)

Slow Roast Irish Beef

Slow roasted Irish beef with Yorkshire pudding, red wine and thyme jus (G,SD,E)

10oz Sirloin Steak – cooked to your liking - £4.50 supplement

Pan seared sirloin steak cooked to order served with pepper sauce (G,M,SD)

Breast of Chicken wrapped in Smoked Bacon

Served with homemade stuffing & wild mushroom and brandy sauce (G,SD,M)

Baked Fillet of Scottish Salmon (Skin on)

With pink prawn and pea Velouté (F,M,G,SD)

Roast Leg of Mourne Lamb

Leg of lamb roasted with a rosemary & Apricot stuffing and natural jus (G,SD)

Pan Seared Sea Bass Fillets

Locally sourced fillets of sea bass, pan seared with tarragon and lemon cream sauce (F,SD,G)

Roasted vegetable Fajitas

Served with warm tortillas, crème fraiche and Mexican style tomato salsa (M,G,CE,SD)

All main courses served with seasonal vegetables and potatoes

Desserts

Cheesecake of the Day (G,M,E, check with server)

Apple Pie (G,M,E)

Chocolate Profiteroles (G,M,E)

Strawberry Pavlova (E,M)

3 Course Sunday Lunch - £21.50pp

2 Course Sunday Lunch - £18.50pp

Senior Citizen Lunch - £18.50pp

Dessert

Please see dessert menu for daily homemade desserts, lovingly created by our pastry chefs Jacqui & Deirdre

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2 Course Sunday Lunch - £18.50pp

Senior Citizen Lunch - £18.50pp

Why not finish off your Sunday Lunch with a Speciality Coffee or Liqueur???

Irish Coffee	£6.00	Americano	£2.40
Coffee Royale	£6.00	Espresso	£2.20
Calypso Coffee	£6.00	Cappuccino	£2.40
Bailey's Coffee	£6.00	Macchiato	£2.20
		Latte	£2.40
		Tea	£1.85
		Herbal Tea	£2.20

Disaronno Amaretto	£3.40
Baileys' Irish Cream	£3.95
Hennessey Brandy	£3.70
Hennessey XO	£7.50
Jameson	£3.40
Famous Grouse	£3.40
Drambuie	£3.20
Remy Martin	£4.75
Grand Marnier	£3.40
Woodford Reserve	£5.20