

# DINNER MENUS

## STARTERS

- Smoked Chicken Salad, Tomato, Basil Salsa & Pine Nut Salsa £4.75
- Medley of Local Seafood Gateau with Citrus and Lemongrass Aioli £5.95
- A Selection of Plated Cold Hors D'oeuvres £4.95
- Smoked Irish Salmon, Homemade Wheaten Bread, Black Pepper & Roast Garlic Vinaigrette £5.95
- Goats Cheese And Red Chard Tartlet, Red Pepper Coulis £4.95
- Poached Sole with a Champagne, Mushroom and Chive Cream Sauce £5.95
- Fan of Honeydew Melon with a Duo of Coulis £3.75
- Chefs Chicken Liver Pate with Redcurrant & plum Chutney on Toasted Focaccia £4.95
- Smoked Duck Breast with Orange and Rocket Salad £6.00
- Crown of Melon with Wildberry Compote £5.25
- Roast Vegetable Gateau with Basil Oil and Salsa Rossa £4.00
- Homemade Soup with a Variety of Breads £3.25

## SORBETS

- Lemon, Mango, Raspberry, Champagne or Blackcurrant and Passion Fruit £2.25

## MAIN COURSES

- Roast Prime Strip Loin of Beef Served With Yorkshire Pudding / Bordelaise Sauce £16.50
- Pan Fried Chicken Supreme, Cranberry Stuffing And Marsala Sauce. £14.95
- Canon Of Pork Wrapped In Smoked Bacon with a Pink Peppercorn And White Wine Sauce £15.95
- Traditional Roast Antrim Turkey And Honey Baked Ham Served with Sage Stuffing, Gravy and Cranberry Sauce £16.95
- Mediterranean Glenarm Salmon, Vegetable Ribbon, Olive Oil, Lemon And Mild Garlic £17.50
- Fillet Of Rainbow Trout Roulade, Wild Mushroom Risotto, Fresh Dill And Chilli Butter £14.95
- Herb Crusted Rack Of Lamb , Colcannon Potatoes And Bushmills Whiskey Sauce £17.50
- 10oz Fillet Steak Served With A Creamy Black Pepper And Brandy Sauce £20.95
- Roast Barbary Duck Breast, Sweet And Sour Red Cabbage And Juniper Berries Jus £18.50

### All Main Courses Served With Chefs Seasonal Mixed Vegetables and Potatoes

## VEGETARIAN

- Chargrilled Vegetable Tartlet, Braised Tofu With Sesame And Soy Sauce Dressing £12.95
- Aubergine And Sunblush Tomato Risotto With Parmesan Crisp. £12.95
- Flat Cap Mushroom And Goat Cheese Gateau, Provencal Coulis £12.95
- Braised Baby Vegetables, Wild Rice And Mushroom Fricassee Red Wine Reduction £12.95

## DESSERTS & CHEESEBOARD

- Pear and Almond Tart, Whiskey Crème Anglaise £3.75
- Strawberry Cheesecake served with White Peach Coulis £3.75
- Lemon Meringue Pie with Passionfruit Coulis £3.75
- Apple Crumble with Bourbon Vanilla Ice Cream £3.75
- Profiteroles filled with Toffee Cream and Belgian Chocolate Sauce. £3.75
- Strawberry Sponge Flan with Crème Anglaise £3.75
- Seasonal Fresh Fruit Salad £3.50
- Northern Ireland Cheeseboard with Oatcakes £4.50
- Continental Cheeseboard with Oatcakes and Water Biscuits £5.00
- Tea and Coffee £1.10