





# Evening Dinner Menu

## STARTERS

Garlic and Chilli Atlantic Prawns, Crab Claws, Sourdough Bread

Homemade Soup of The Day, Crusty Roll

Honeydew Melon, Mandarin Oranges, Mango Coulis, Refreshing Sorbet

**Duck Pancakes**, Hoisin Sauce with Crunchy Vegetables

Goats Cheese Tartlet, Pear & Walnut Salad, Balsamic Dressing, Sundried Tomatoes

Atlantic Prawns, Marie Rose Sauce, Crab Meat, Smoked Salmon Roulade, Oranmore

Wheaten Bread.

# MAIN COURSES

Our Farm...

Grass Fed Beef from the County Antrim Fields

### 10 oz Aberdeen Angus Sirloin Steak,

Portabello Mushroom, Saute Onions, Brandy Peppercorn Sauce (£10.00 Supplement)

## 8 oz Aberdeen Angus Steak Burger,

Smoked Applewood Cheese, Ballymaloe Relish, Streaky Bacon, Brioche Bun

Other dishes...

#### Herb Crusted Roasted Rack of Lamb

Baked Beetroot, Green Beans, Redcurrant Jus (£5.00 Supplement)

#### Oriental Vegetable Curry,

Basmati Rice, Mango Chutney & Crispy Poppadom's, Coriander (Vegan)

#### Pan Fried Sea Bass

Chilli Fishcake, Courgettes Provençale, Prawn Caper Butter

#### Pan Fried Supreme of Chicken,

Parsnip Puree, Crispy Parsnips, Wilted Spinach, Red Wine Jus



## ACCOMPANIMENTS

Boiled Basmati Rice

Homemade Chips

Champ

Creamed Potatoes

Green Tossed Salad

Dauphinoise Potatoes

Garlic Fries

Skinny Fries

## DESSERTS

Raspberry & White Chocolate Crème brûlée with Buttered Shortbread.

Oranmore Crumble of the Day, Warm Custard and Fresh Cream.

Sticky Toffee Pudding served with Butterscotch Sauce and Ice Cream.

Warm Chocolate Fondant with Vanilla Ice Cream.

Mango, Raspberry, White Chocolate & Honeycomb Cheesecake, Vanilla Ice Cream

Berry Pavlova, Strawberry Ice Cream.

Strawberry Trifle, Flavoured Macaroons

## DIGESTIFS AND MORE

Cocktail & Wine List Available

Espresso Martini £11.95

Amaretto Sour £11.95

Special Coffees (Irish, Royale, Calypso, Baileys) £7.95

2 Courses £39.95

3 Courses £44.95

Please make your server aware of any dietary requirements when ordering.