**Logo, company name

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**Sunday Evening Menu**

Homemade Soup of The Day, Crusty Bread

Pearls Of Melon and Mandarins with Refreshing Sorbet

Garlic And Chilli Prawns, Crab Claws, Sourdough Bread, Seasonal Salad

Five Spiced Slow Roasted Duck Croquette, Spiced Mayonnaise, Pomegranate Dressing

Baked Goat’s Cheese, Sundried Tomato Tartlet

Prawn, Smoked Salmon, Oranmore Wheaten Bread

Parsnip Bhaji with Curry Oil served with Asian Slaw (V)

**Mains**

10oz Sirloin Steak, Portobello Mushroom, Confit Shallot with Pink Peppercorn Cream *(£6.00 Supplement*)

County Antrim Turkey, Honey Roast Ham with Parsley Stuffing, Gravy and Chipolata Sausages.

Slow Roast Silverside of Beef, Yorkshire Pudding, House Gravy.

Roast Leg of Lamb with Caramelized Peach, Mint Sauce, House gravy

Crispy Pork Belly with Glazed Pork Cheek, Apple Cider Cream, Savoy Cabbage

Ballotine of Stuffed Chicken wrapped in Streaky Bacon served with Honey Roast Parsnips, Leek and Mushroom Cream Sauce

Pan Fried Sea Trout, Wild Garlic Orzo Pasta, Wilted Greens and Sun-Dried Tomato Dressing

White Bean Cassoulet with Stuffed Peppers and a Roast Nut Crumb (V)

**Desserts**

Apple and Cinnamon Sponge served with Custard and Fresh Cream

Summer Berry Pavlova

Blueberry and Buttermilk Pannacotta with Homemade Shortbread

Sticky Toffee Pudding served with Vanilla Ice Cream

Butterscotch Ice-Cream Sundae

Strawberry Trifle

***\*Freshly Brewed Tea/Coffee \****

***Two Courses £42.50 Three Courses £47.50***

**Please make any dietary requirements known to your server**