LEWINTERS

Festive 3-Course Menu

Starters

Farmhouse Broth
with a French Roll

(v) (g) Pearls of Melon
with Mandarin Segments and Orange Sorbet

Chicken Liver Pate
with a Caramelised Red Onion Jam and Melba Toast

Strips of Chicken
in a Crisp Sea Salt & Black Pepper Batter with a Garlic Herb Aioli

(v) Brie Fritters
Wedges of Brie encrusted in Seasoned Crumbs, served with a Caramelized Red Onion Jam

Main Courses

Roast Co. Down Turkey & Baked Antrim Ham
with a Sage & Onion Stuffing, Chipolata Sausage and Roast Gravy

Slow-Roasted Side of Irish Beef
with a Black Peppercorn Cream Sauce

(g) Baked Fillet of Glenarm Salmon
with a Herb Crust and White Wine Cream

(g) 10oz Sirloin Steak [extra £7.50]
Prime Cut of Irish Sirloin cooked to your specification with Saute Mushrooms & Onions

(v) Vegetable En Croute
Mixed Vegetables in a Garlic Cream Sauce, topped with Puff Pastry

served with a Selection of Honey Roasted
Root Vegetables, Buttered Brussel Sprouts, Creamed Potatoes and Roast Potatoes

Desserts

(g) Pavlova with Winter Berries
(g) Loughanhill Vanilla Ice Cream & Cadbury's Flake
Christmas Pudding & Brandy Sauce
Baileys Cheesecake

3 Courses £28.00 per Person

(v) vegetarian **(g) gluten free**
Vegan Options, Gluten Free Gravy or Peppercorn Sauce available on request.