# LEWINTERS

## 2 & 3 COURSE RESTAURANT MENU

## STARTERS

**SOUP OF THE DAY**
freshly prepared and served with a warm French Roll

**PRAWN COCKTAIL**
Kilhorne Bay Prawns bound in Marie Rose Sauce, Iceberg Lettuce and a slice of Wheaten

**(V) (G) PEARLS OF MELON**
with Mandarin Segments and Orange Sorbet

**STRIPS OF CHICKEN**
in a Crisp Sea Salt & Black Pepper Batter with a Garlic Herb Aioli

**(V) (G) MUSHROOM MILANO**
Button Mushrooms in an Italian Creamy Cheese & Leek Sauce

**(V) BRIE FRITTERS**
Wedges of Brie encrusted in Seasoned Crumbs, served with Caramelized Red Onion Jam

## MAIN COURSES

**(G) BAKED HERB CRUSTED FILLET OF GLENARM SALMON**
with Broccoli Florets and a White Wine Cream

**STRANGFORD SCAMPI**
Chef's own lightly battered Portavogie Prawns with Garden Peas and Tartare Sauce

**ROAST OF THE DAY**
with all the Trimmings

**(G) 10oz SIRLOIN (extra £7.50)**
Prime Cut of Irish Sirloin cooked to your specification, garnished with Sauté Mushrooms & Onions and served with a choice of Peppercorn Sauce or Garlic Butter

**SLOW-ROASTED SIDE OF IRISH BEEF**
with a Yorkshire Pudding, Fresh Market Vegetables, Roast Potato and Traditional Gravy

**STEAK BURGER**
Home-made grilled Steak Mince topped with Bacon, Cheddar Cheese, Lettuce & Tomato, and rested on a Brioche Bun

**BUTTERFLY CHICKEN**
Pan-seared Chicken Fillet with Broccoli Florets and a choice of Peppercorn or Wild Mushroom Sauce

**HONEY CHILLI CHICKEN *****
Sliced Chicken stir-fried with Mixed Peppers & Onions in a Spicy Soya, Honey & Chilli Sauce, served with Rice, Chips or half & half

**CHICKEN GOUJONS**
Strips of Chicken double coated and crispy, served with a choice of Garlic Herb Mayo, Peppercorn Sauce or Sweet Chilli Dip

**(V) ENCHILADA**
Stir-fried Sugar Snap Peas, Mixed Peppers, Courgettes & Onions wrapped in a Flour Tortilla, topped with a Spicy Tomato & Basil Sauce, glazed with Cheddar Cheese

*All Main Courses are served with your choice of Mash, Champ, Chips, Garlic Chunks or House Salad*
**** served as described*

## DESSERTS

**(G) PAVLOVA WITH SEASONAL BERRIES**

**(G) LOUGHANHILL VANILLA ICE CREAM & CADBURY'S FLAKE**

**PROFITEROLES & BELGIAN CHOCOLATE SAUCE**

**CHEF'S TEMPTATION**

## 2 Courses £24.00 / 3 Courses £30.00

**vegan (V) vegetarian (G) gluten free**

**Gluten free Gravy & Peppercorn Sauce available on request. Other vegan options on request.**