



# LEWINTERS



## 3 COURSE BOXING DAY MENU

### STARTERS

#### FARMHOUSE BROTH

freshly prepared and served with a warm French Roll

#### HOUSE PATE

Chicken Liver & Brandy Pate dressed with Caramelized Red Onion Jam, served with Melba Toast

#### PRAWN SALAD

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

#### (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

#### ROAST CO. DOWN TURKEY & BAKED ANTRIM HAM

with a Sage & Onion Stuffing, Chipolata Sausage, Fresh Vegetables, Roast Potato and Roast Gravy

#### 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) VEGETABLE EN CROUTE

Mixed Vegetables in a Garlic Cream Sauce, topped with Puff Pastry

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

*\*\*\* served as described*

### DESSERTS

#### (G) PAVLOVA WITH WINTER BERRIES

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

#### PROFITEROLES & BELGIAN CHOCOLATE SAUCE

#### CHRISTMAS PUDDING & BRANDY SAUCE

**3 Courses £30.00 / Senior Citizens £22.50**

✓vegan (V) vegetarian (G) gluten free

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