



LEWINTERS



3 COURSE SENIOR CITIZENS 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

(V) (G) MUSHROOM MILANO

Button Mushrooms in an Italian Creamy Cheese & Leek Sauce

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

SLOW-ROASTED SIDE OF IRISH BEEF

with a Yorkshire Pudding, Fresh Market Vegetables,
Roast Potato and Traditional Gravy

ROAST CO. DOWN TURKEY & BAKED ANTRIM HAM

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

(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*

DESSERTS

(G) PAVLOVA WITH WINTER BERRIES

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

PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE

CHRISTMAS PUDDING & BRANDY SAUCE

3 Courses £28.00 per Person

✓vegan (V) vegetarian (G) gluten free

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

WINE MENU

HOUSE WINES

URMENETA SAUVIGNON BLANC | CHILE
URMENETA MERLOT | CHILE

WHITE WINES

CORNELLANA CHARDONNAY | CHILE
PALMENTO PINOT GRIGIO | ITALY

DOUGLAS GREEN CHENIN BLANC | SOUTH AFRICA
RAIMAT CHARDONNAY | SPAIN

ESK VALLEY SAUVIGNON BLANC | NEW ZEALAND
DOMAINE DE LA PERRIERE SANCERRE | FRANCE

ROSE WINES

GALLO CALIFORNIAN WHITE ZINFANDEL | USA
LAMBERTI PINOT GRIGIO BLUSH | ITALY

RED WINES

CORNELLANA CABERNET SAUVIGNON | CHILE
RICHLAND SHIRAZ | AUSTRALIA

SENORIO DE LABARTA RIOJA | SPAIN
ALTIVO MALBEC | ARGENTINA

CAMPILLO RIOJA RESERVA | SPAIN
SPARKLING & CHAMPAGNE

MOSCATO SPUMANTE | ITALY
SANT'ORSOLA PROSECCO | ITALY

CANTI PROSECCO | ITALY

MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL | FRANCE

SPECIALTY

HOTS

CHOCOLATE CREAM LIQUEURS
ALL £6.95
Hot Chocolate & Fresh Whipped Cream

FRENCH KISS Cointreau

SWEET DREAMS Crème de Menthe
FULL MOON Tia Maria

EMERALD SMILE Baileys

SAINT & SINNER Bushmills Whiskey

COFFEE CREAM LIQUEURS
ALL £6.95
Black Coffee & Fresh Whipped Cream

IRISH Bushmills Whiskey

CALYPSO Tia Maria

ROYALE Courvoisier Cognac

DUBLIN Baileys

TENNESSEE Jack Daniel's

PARISIENNE Cointreau

JAMAICAN Captain Morgan's Dark Rum

TROPICAL Malibu

ROMAN Sambuca

ANGLAIS Crème de Menthe

BOTTLE

250ML

175ML

