LEWINTERS

3 COURSE EASTER SUNDAY 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 LOIN OF COD
with Broccoli Florets and a Fire-roaster Red Pepper Sauce

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

(G) 10oz SIRLOIN (extra £8.00)
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

PAN ROASTED RUMP OF LAMB
with Seasonal Vegetables and a Red Wine & Thyme Jus

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

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

(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 FRESH STRAWBERRIES

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

PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE

FERRERO ROCHER CHEESECAKE

3 Courses £37.00

vegan (V) vegetarian (G) gluten free

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