



LEWINTERS

NEW YEARS EVE & NEW YEARS DAY 2 & 3 COURSE RESTAURANT MENU

STARTERS

ROAST RED PEPPER & TOMATO SOUP

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

EWING'S SMOKED SALMON & KILHORNE BAY PRAWNS

rested on a bed of Lettuce Leaves, Cucumber, Red Onion & Mixed Peppers, with a Marie Rose Dressing

✓ (V) (G) SALTED CHILLI MUSHROOMS

Button Mushrooms in a Light Batter with a Garlic Chilli Oil

STRIPS OF CHICKEN

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

(G) CRISPY SHREDDED DUCK

rested on an Orange Salad with a Hoisin Dressing

(V) BRIE FRITTERS

Wedges of Brie encrusted in Seasoned Crumbs, served with Caramelized Red Onion Jam

MAIN COURSES

(G) PAN-SEARED FILLET OF SEABASS

with Atlantic Prawns, rested on Winter Greens topped with a Garlic & Chilli Sauce

SCAMPI

Chef's own lightly battered Portavogie Prawns with Garden Peas and Chilli & Lime Mayo

(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

PAN-ROASTED & CARVED RUMP OF LAMB

rested on Market Vegetables and finished with a Red Wine & Thyme Jus

ANNIE'S FAVOURITE STEAK BURGER

Home-made grilled Steak Mince with Herbs & Onion, topped with Caramelized Onion, Rocket, Bacon, Brie Fritter and rested on a Brioche Bun

THAI RED CURRY ***

with Sliced Chicken, King Prawn, Pak Choi, Mixed Peppers & Onions in an Authentic Coconut Curry Sauce served with Rice, Noodles, Chips or half & half

HONEY CHILLI CHICKEN ***

Crispy Chicken stir-fried with Mixed Peppers & Onions in a Spicy Soya, Honey & Chilli Sauce, served with Rice, Noodles, Chips or half & half

DUCK CLEMENTINE

Roasted & Deboned Crispy Half Duck with Oriental Vegetables and a Classic Orange Sauce

(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

FERRERO ROCHER CHEESECAKE

WARM CHOCOLATE BROWNIE WITH HONEYCOMB ICE CREAM

2 Courses £29.00 / 3 Courses £36.00 per Person

✓vegan (V) vegetarian (G) gluten free

Gluten free 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
SANGERRE | FRANCE

ROSE WINES

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

RED WINES

CORNELLANA CABERNET SAUVIGNON | CHILE
RICHLAND SHIRAZ | AUSTRALIA

SEÑORIO DE LABARTA RIOJA | SPAIN
ALTIVO MALBEC | ARGENTINA

CAMPILLO RIOJA RESERVA | SPAIN
SPARKLING & CHAMPAGNE

MOSCATO SPUMANTE | ITALY
PROSECCO | ITALY

CANTI PROSECCO | ITALY
MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL | FRANCE

SPECIALTY
HOTS

CHOCOLATE CREAM LIQUEURS
ALL £7.50

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 £7.50

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