



LEWINTERS

3 COURSE EASTER SUNDAY MENU

STARTERS

ROAST CHICKEN & VEGETABLE 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 £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

(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

✓ (V) VEGAN PITTA

Crispy Chickpea Falafels and Crunchy Salad, with a Chilli Dressing in a Warm Pitta Pocket

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 £38.00

✓vegan (V) vegetarian (G) gluten free

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