



# LEWINTERS

## 3 COURSE

### SENIOR CITIZENS/SMARTPASS

### MOTHER'S DAY MENU

#### STARTERS

**(V) POTATO & LEEK 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

**(V) (G) MUSHROOM MILANO**

Button Mushrooms in an Italian Creamy Cheese & Leek Sauce

**PRAWN SALAD**

Kilhome 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

#### 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*

*\*\*\* served as described*

#### DESSERTS

**(G) PAVLOVA WITH FRESH STRAWBERRIES**

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

**PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE**

**HOMEMADE STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM**

**3 Courses £29.00**

✓vegan (V) vegetarian (G) gluten free

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