

LEWINTERS

2 & 3 COURSE RESTAURANT MENU

STARTERS

SOUP OF THE DAY

freshly prepared and served with a warm French Roll

PRAWN COCKTAIL

Kilhorne Bay Prawns bound in Marie Rose Sauce, Iceberg Lettuce and a slice of Wheaten

HOUSE PATE

Chicken Liver & Brandy Pate with a Caramelized Red Onion Jam, served with Melba Toast

STRIPS OF CHICKEN

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

(V) (G) MUSHROOM MATERA

Button Mushrooms in an Italian Creamy Cheese & Leek Sauce with Sliced French Bread

(V) BRIE FRITTERS

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

MAIN COURSES

(G) BAKED FILLET OF GLENARM SALMON

with Broccoli Florets and a Fire-roasted 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

STEAK BURGER

Home-made grilled Steak Mince topped with Bacon, Cheddar Cheese, Lettuce & Tomato, and rested on a Brioche Bun

BUTTERFLY CHICKEN

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

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

DUCK CLEMENTINE (extra £3.00)

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

(V) (G) BAKED BELL PEPPER

Oven-roasted Red Pepper stuffed with a rich Tomato Ragù, topped with Mozzarella Cheese and finished under the grill

All Main Courses are served with your choice of Mash, Champ, Chips, Garlic Chunks or House Salad

**** served as described*

DESSERTS

(G) PAVLOVA WITH SEASONAL BERRIES

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

PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE

CHEF'S TEMPTATION

2 Courses £28.00 / 3 Courses £35.00

vegan (V) vegetarian (G) gluten free

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