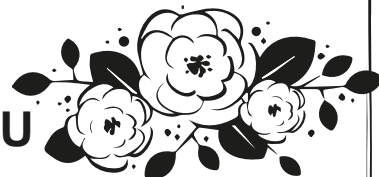




LEWINTERS



3 COURSE 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

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

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 Tender Stem Broccoli, Creamy Mash and finished with a White Wine Cream Sauce

STRANGFORD SCAMPI & CHIPS

Chef's own lightly battered Portavogie Prawns with Chips, Garden Peas and Tartare Sauce

(G) 10oz SIRLOIN (extra £10.00)

Prime Cut of Irish Sirloin cooked to your specification, garnished with Sautéed Mushrooms & Onions, served with a choice of Peppercorn Sauce or Garlic Butter and Potato Chunks

SLOW-ROASTED SIDE OF IRISH BEEF

with a Yorkshire Pudding, Fresh Market Vegetables, Roast Potato, Mash and Traditional Gravy

STEAK BURGER

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

ROAST CO. DOWN TURKEY & BAKED ANTRIM HAM

with a Sage & Onion Stuffing, Chipolata Sausage, Fresh Vegetables, Roast Potato, Mash and Roast Gravy

SOUTHERN CHICKEN STACK

Southern-fried Strips of Chicken nestled on a bed of Champ with a Creamy Peppercorn Sauce and topped with Tobacco Onions

(V) VEGETABLE EN CROUTE

Mixed Vegetables in a Garlic Cream Sauce, topped with Puff Pastry, served with Roast Potato and Mash

✓ (V) VEGAN PITTA

Crispy Chickpea Falafels and Crunchy Salad, with a Chilli Dressing in a Warm Pitta Pocket, served with Sweet Chilli Potato Chunks

DESSERTS

(G) PAVLOVA WITH FRESH STRAWBERRIES

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

PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE

FERRERO ROCHER CHEESECAKE

HOMEMADE STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM

3 Courses £40.00

✓vegan (V) vegetarian (G) gluten free

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