



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 Tender Stem Broccoli, White Wine Cream and Mash

STRANGFORD SCAMPI & CHIPS

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

SLOW-ROASTED SIDE OF IRISH BEEF

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

ROAST CO. DOWN TURKEY & BAKED ANTRIM HAM

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

(V) VEGETABLE EN CROUTE

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

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 £30.00

✓vegan (V) vegetarian (G) gluten free

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