# LEWINTERS

# 3 Course Boxing Day Menu

## STARTERS

**FARMHOUSE 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 Fruit 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 SALMON**
with a White Wine Cream, Fresh Vegetables and Creamy Mash

**CHEF'S SCAMPI**
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 Sauté Mushrooms & Onions, served with Potato Chunks and a choice of Peppercorn Sauce or Garlic Butter

**SLOW-ROASTED SIDE OF IRISH BEEF**
with a Yorkshire Pudding, Fresh Market Vegetables, Roast & Creamed Potatoes 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 & Creamed Potatoes and Roast Gravy

**HONEY CHILLI CHICKEN**
Sliced Chicken stir-fried with Mixed Peppers & Onions in a Spicy Soya, Honey & Chilli Sauce, served with Basmati Rice & House Fries

**(V) VEGETABLE EN CROUTE**
Mixed Vegetables in a Garlic Cream Sauce, topped with Puff Pastry, served with Roast & Creamed Potatoes

## DESSERTS

**(G) PAVLOVA WITH WINTER BERRIES**

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

**PROFITEROLES WITH CARAMEL & BELGIAN CHOCOLATE SAUCE**

**CHRISTMAS PUDDING & BRANDY SAUCE**

## 3 Courses £42.50 per Person

**vegan (V) vegetarian (G) gluten free**
Gluten free Gravy & Peppercorn Sauce available on request. Other Vegan options on request.

# Wine Menu

| | 175ML | 250ML | BOTTLE |
|---|---|---|---|
| URMENETA SAUVIGNON BLANC \| CHILE | £6.95 | £9.55 | £25.95 |
| URMENETA MERLOT \| CHILE | £6.95 | £9.55 | £25.95 |
| PALMENTO PINOT GRIGIO \| ITALY | £7.25 | £9.90 | £26.95 |
| DOUGLAS GREEN CHENIN BLANC \| SOUTH AFRICA | £7.25 | £9.90 | £26.95 |
| ST. MARTIN CHARDONNAY \| CHILE | £7.50 | £10.25 | £27.95 |
| ESK VALLEY SAUVIGNON BLANC \| NEW ZEALAND | £8.55 | £11.70 | £31.95 |
| RAIMAT ALBARIÑO \| SPAIN | £8.85 | £12.00 | £32.95 |
| SANCERRE \| FRANCE | | | £50.95 |
| GALLO CALIFORNIAN WHITE ZINFANDEL \| USA | £6.95 | £9.55 | £25.95 |
| LAMBERTI PINOT GRIGIO BLUSH \| ITALY | £7.25 | £9.90 | £26.95 |
| RICHLAND SHIRAZ \| AUSTRALIA | £7.75 | £10.60 | £28.95 |
| SENORIO DE LABARTA RIOJA \| SPAIN | £7.75 | £10.60 | £28.95 |
| CALITERRA CABERNET SAUVIGNON \| CHILE | £7.75 | £10.60 | £28.95 |
| ALTIVO MALBEC \| ARGENTINA | £7.75 | £10.60 | £28.95 |
| FAUSTINO V RIOJA RESERVA \| SPAIN | | | £42.95 |
| MOSCATO SPUMANTE \| ITALY | | | £25.95 |
| PROSECCO \| ITALY | | | £32.95 |
| PROSECCO \| ITALY | | | (200ml) £11.00 |
| MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL \| FRANCE | | | £95.00 |

# Speciality Hots

## CHOCOLATE CREAM LIQUEURS

**ALL £9.50**

Hot Chocolate & Fresh Whipped Cream

**FRENCH KISS** Cointreau

**SWEET DREAMS** Créme de Menthe

**FULL MOON** Tia Maria

**EMERALD SMILE** Baileys

**SAINT & SINNER** Bushmills Whiskey

## COFFEE CREAM LIQUEURS

**ALL £9.50**

Black Coffee & Fresh Whipped Cream

**IRISH** Bushmills Whiskey

**CALYPSO** Tia Maria

**ROYALE** Courvoisier Cognac

**DUBLIN** Baileys

**TENNESSEE** Jack Daniel's

**PARISIENNE** Cointreau

**JAMAICAN** Captain Morgan's Dark Rum

**TROPICAL** Malibu

**ROMAN** Sambuca

**ANGLAIS** Créme de Menthe