LEWINTERS

Christmas Party Night Menu

STARTERS

FARMHOUSE BROTH
with a French Roll

(V) (G) PEARLS OF MELON
with Mandarin Segments and Fruit Sorbet

CHICKEN LIVER PATE
with a Caramelised Red Onion Jam and Melba Toast

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

(V) BRIE FRITTERS
Wedges of Brie encrusted in Seasoned Crumbs, served with a Caramelized Red Onion Jam

MAIN COURSES

ROAST CO. DOWN TURKEY & BAKED ANTRIM HAM
with a Sage & Onion Stuffing, Chipolata Sausage and Roast Gravy

SLOW-ROASTED SIDE OF IRISH BEEF
with a Black Peppercorn Cream Sauce

(G) BAKED FILLET OF GLENARM SALMON
with a Herb Crust and White Wine Cream

(G) 10OZ SIRLOIN STEAK [EXTRA £10.00]
Prime Cut of Irish Sirloin cooked to your specification with Saute Mushrooms & Onions

(V) VEGETABLE EN CROUTE
Mixed Vegetables in a Garlic Cream Sauce, topped with Puff Pastry

served with a Selection of Honey Roasted
Root Vegetables, Buttered Brussel Sprouts, 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

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