



## Sample Lunch Menu

Cream of Chicken & Vegetable Soup

Wedge of Galia Melon with Pineapple & Mango Salsa

North Atlantic Shrimps with Celeriac, Apple & Walnut Salad, Marie Rose Sauce

Crispy Monkfish Goujons with Avocado Mousse & Lime Yoghurt

Lyonnaise Salad with Poached Egg, Crispy Bacon & Garlic Croutons

Chef's Chicken Liver Pâté with Orchard Relish & Toasted Brioche

Bluebell Falls Goats Cheese, Red Onion & Pear Tartlet with Rocket Salad & Balsamic Dressing

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Doyle's Prime Roast Rib of Beef with Honey Glazed Carrots, Yorkshire Pudding & Gravy

Grilled Breast of Free-Range Chicken with Herb Stuffing, French Beans & Roast Potatoes

O'Neill's Honey Glazed Loin of Bacon with Savoy Cabbage & Parsley Sauce

Homemade Turkey Burger with Vine Tomatoes, Sautéed Onions & Potato Wedges

Oriental Glazed Salmon Fillet with Pickled Cucumber, Sesame & Soy Dressing

Duncannon Natural Smoked Haddock with Spinach, Poached Egg & Onion Velouté

Rosti Potato Pancake with Grilled Asparagus, Golden Courgette & Cherry Tomatoes (V)

*All Main Courses are accompanied with a side of Potato & Vegetables*

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Warm Apple Crumble with Whipped Ice Cream

Dark Chocolate & Hazelnut Torte with Chocolate Sauce & Salted Caramel Ice Cream

Citrus Lemon Gateau with Red Berry Coulis & Raspberry Sorbet

Whipped Vanilla Ice Cream with Chocolate Sauce

Tea & Coffee served in the Ivy Room