



Menu

Sunday 26th March

Starter

Cream of spring vegetable soup or chicken & sweetcorn soup

Prawn & pear cocktail with marie-rose sauce

Golden crumbed breaded mushrooms with garlic & lemon mayo

Smoked trout & quail egg salad with horseradish mayo

Ruby red grapefruit & melon cocktail with lemon sorbet & maple syrup

Main Course

Roast Antrim turkey & ham with rich gravy, cocktail sausage

Grilled lemon pepper fillet of salmon with prawn velouté

Roast silverside eye of beef with herb stuffing, yorkshire pudding,
mushroom & tarragon gravy

Penne Pasta with spinach, peas & asparagus in a rich cheese & mustard
cream (V)

Roast garlic & rosemary crusted leg of lamb with a port & mint jus

Honey mustard glazed gammon with caramalized peaches & plums

Dessert

Homemade sherry trifle

Apple pie with custard

Tropical fruit pavlova with raspberry coulis

Profiteroles with chocolate sauce

Chocolate fudge cake with vanilla ice cream

£20 per person