

The **KITCHEN**

4 Courses £18.95

Easter Sunday Lunch Menu 2016

Kids £9.95



To Start

Cream of Spring Vegetable Soup

with Homemade Brown Bread & Creamy Irish Butter

Peri Peri Chicken Caesar Salad

with Crispy Smoked Bacon, Sour Dough Croutons, Free Range Egg & Parmesan Shavings

Chorizo & Plum Tomato Bruschetta

with Fine Red Onion, Fresh Basil, Garlic Ciabatta, Parmesan & Olive Oil

Fresh North Atlantic Prawns with Crisp Baby Gem & Granny Smith Apple Salad

with Marie Rose Sauce & Guinness Wheaten

Chilled Trio of Melon

With Lemon & Elderflower Sorbet & Estate Mint Syrup

Crispy Fivemiletown Ballybrie Fritter

with Dressed Leaves & Spiced Redcurrant Compote

To Follow

21 Day Dry Aged Roast of Irish Beef

with Caramelised Onions, Yorkshire Pudding & Pan Juices

Traditional Golden Roasted Drumgold Turkey & Baked Cookstown Ham

With Sage & Onion Stuffing, Chipolatas & Homemade Cranberry Sauce

Local Oven Baked Leg of Local Spring Lamb

with Mint Sauce & Roasted Gravy

Breast of Irish Chicken

with Creamy Green Peppercorn Sauce

Fresh Prawn Linguini Pasta

with Confit Shallot & Chilli & Lemon Balm Olive Oil

Catch of The Day

Freshly Baked Spring Irish Leek & Cashel Blue Quiche

served in a Butter Pastry Case with House Salad (v)

All Served with A Selection of Spring Vegetables & Buttered Roasted Potatoes & Creamed Rooster Mash

To Finish

Choice of Homemade Tullylagan Desserts

Served with Freshly Brewed House Tea / Fair-trade Filter Coffee & Chocolate Crisp

