





SUNDAY LUNCH MENU

£16.95 2 COURSES / £19.95 3 COURSES

SERVED 12PM - 4PM (BOOKING ESSENTIAL)

TO START

CREAMY COUNTRY SOUP (V)

WITH GUINNESS WHEATEN BREAD & IRISH SALTED BUTTER

CRISPY FIVEMILETOWN GOATS CHEESE FRITTERS ROASTED BEETROOT, MULLED WINE POACHED PEAR, WILD PETIT SALAD

AROMATIC CHICKEN STRIPS CHILLI JAM, GARLIC AIOLI & ROCKET SALAD

CHICKEN LIVER PARFAIT

RAISIN & CINNAMON CHUTNEY ON BRIOCHE TOAST

ESTATE CREAMY GARLIC MUSHROOMS (V) SERVED ON TOASTED HOMEMADE SOURDOUGH

PRAWN MARIE-ROSE COCKTAIL CRISP ROMAINE LETTUCE, CONFIT OF CHERRY TOMATOES & HOMEMADE WHEATEN

To Follow

ROAST CO. TYRONE CHICKEN

SEARED CHICKEN FILLET, COLCANNON POTATO CROQUETTE, BUSHMILLS & MUSHROOM SAUCE WITH SEASONAL VEGETABLES

DONEGAL LEMON SALMON

OVEN ROASTED WITH A LEMON & THYME CRUMB, DILL & LEEK BEURRE BLANC

STUFFED ROAST LOIN OF PORK

HOMEMADE APPLE SAUCE, DAUPHINOISE POTATOES, ROASTED CELERIAC, RICH PAN JUS & SEASONAL VEGETABLES

TRADITIONAL HAND CARVED DRUMGOLD TURKEY BREAST & BAKED COOKSTOWN HAM

SAGE & ONION STUFFING, PORK CHIPOLATAS, SERVED WITH ALL THE SEASONAL TRIMMINGS

12 HOUR BRAISED SHORT RIB OF LOCAL BEEF

HORSERADISH MASH, CONFIT ROOT VEGETABLES & RICH RED WINE JUS

ROAST WINTER VEGETABLE RISOTTO

OVEN ROASTED BUTTERNUT SQUASH, ESTATE WILD MUSHROOMS, SAGE & WHITE WINE CREAM SAUCE

TO FINISH

ARMAGH APPLE & SPICED PLUM CRUMBLE

CINNAMON ANGLAISE & VANILLA ICE CREAM

BAKED BAILEYS CREME BRULÉE CHEESECAKE CHOCOLATE SHAVINGS & VANILLA ICE CREAM

JOLANTA'S SALTED CARAMEL BROWNIE

WITH VANILLA BEAN ICE CREAM

TULLYLAGAN CHRISTMAS PUDDING BRANDY ANGLAISE & CHERRY COMPOTE

FRESH FRUIT PAVLOVA PILLOW FRESH CREAM & WINTER BERRY COULIS





Food Allergies & Intolerances Before Ordering Please Speak To Our Staff about Your Requirements



