

FESTIVE LUNCH AT THE GOWN

STARTERS

WARM BRIE, CRANBERRY & SERRANO HAM BRUSCHETTA

Balsamic Glaze

Ce G M Mu So Sd

FRESH HOMEMADE

SOUP OF THE DAY

Freshly Baked Bread Rolls

(Please Ask Your Server)

CHICKEN & BACON

CAESAR SALAD

Baby Gem Leaves, Parmesan & Crispy Croutons

Ce E G M Mu So Sd

DONEGAL SMOKED SALMON

& PRAWN SALAD

Homemade Wheaten Bread & Lemon

Ce C E F G M Mu So Sd

TRIO OF MELON & PINEAPPLE

Fruit Coulis & Seasonal Berries

Sd

MAINS

CHRISTMAS FAYRE FESTIVE ROAST STUFFED TURKEY

& GRANTS BACON LOIN

Herb Roasted Potato, Carrot Puree, Roasted Seasonal Vegetables & Pan Gravy

Ce G M Mu So Sd Df

PAN SEARED

FILLET OF COD

Wilted Pak Choi, Snow Peas, White Wine Cream & Buttered Baby Potatoes

Ce F M Mu So Sd

GRILLED FLAT IRON

STEAK

Served Pink, Lyonnaise Potatoes, Three Peppercorn Cream & Chunky Chips

Ce M Mu So Sd Df

SPICY ROASTED

BUTTERNUT SQUASH

Pea & Spinach Risotto, Tempura Broccolini, Miso Glaze & Parmesan Fries

Ce G M Mu So Sd Df

2 COURSE {£24.00}

3 COURSE {£29.50}

DESSERTS

STICKY TOFFEE PUDDING

Toffee Fudge Sauce, Vanilla Ice-Cream

E G M So Sd

APPLE, RASPBERRY & WHITE CHOCOLATE

CRUMBLE

Warm Vanilla Custard, Bourbon Vanilla Ice-Cream

E G M So Sd

BELGIAN CHOCOLATE

BROWNIE

Salted Caramel Ice-Cream, Chocolate Sauce

E G M So Sd

ICE-CREAM SELECTION

Selection of Locally Produced Causeway Coast Ice-Creams

E G M So

CHEESECAKE

OF THE DAY

(Please Ask Your Server)

Additional side orders £4.25 each.

For full allergen information, or if you have any dietary requirements please ask your server. All products locally sourced where obtainable.

ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk Mo Mollusc Mu Mustard N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination

