



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Sunday Lunch Menu

2 Courses £27.95 or 3 Courses £29.95 Includes Tea/Coffee

Starters

Vegetable & Lentil Broth

Bread Roll (2*)

Soup of the Day & Homemade Bread

(2*check with server for other allergens)

Honey Glazed Chilli Chicken Strips

Coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11*, 13)

Roast Chicken & Leek Terrine

Brown butter emulsion, crisp brioche (2*, 4, 7*)

Fivemiletown Goats Cheese

Apple, rocket, candied pecan, shallot, balsamic (7, 10*)

Spiced Crab & Crayfish

Compressed watermelon, beetroot soup, radish (3, 4, 9)

Mains

All served with creamy mash (7), rosemary roast potatoes (7)
Honey roasted carrots & parsnips (7), mixed seasonal greens (7)

County Antrim Roast Turkey and Ham

Cranberry, sage & onion stuffing, chipolata (1, 2*, 7)

Himalayan Salt Aged Roast Rib of Beef (Also available with ½ Beef ½ Gammon)

Braised beef cheek, carrot puree, Yorkshire pudding, thyme gravy (2*, 4*, 7*, 9*)

Pan Roast Chicken Supreme

Bread sauce, crispy bacon, gravy (2*, 7*, 9)

Slow Braised Lamb Shoulder

Pea & mint puree, Yorkshire pudding, red current gravy (2, 7*)

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites



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Mains

Honey Mustard Glazed Gammon

Charred pineapple, grain mustard cream (2*, 7*, 9*)

Pan Baked Fillet of Salmon

Lemon & pink peppercorn Beurre Blanc (2*, 7*)

Wild Mushroom Linguini

Spinach (2*, 7*)

Dessert

Trio of Chocolate Mousse

Raspberry, brandy snap (2*, 4, 7, 13)

Sticky Toffee Pudding

Pecan, toffee sauce, salted caramel ice cream (2, 4, 7, 10*)

Crème Brûlée

Apple & cinnamon compote, puff pastry twist (2*, 4, 7, 10, 13)

Toffee Brownie Sundae

Popcorn, chocolate mousse, brownie, toffee sauce (2*,7)

Banoffee Baked Alaska

(2*,7)

Selection of Fine Artisan Cheese

Fig chutney, crisp bread, grapes (2*, 7, 14)

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