



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Sunday Lunch Menu

2 Courses £30.95 or 3 Courses £32.95 Includes Tea/Coffee

Starters

Vegetable & Lentil Broth

Bread Roll (2*)

Soup of the Day

(2*check with server for other allergens)

Honey Glazed Chilli Chicken Strips

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

Chicken & Wild Mushroom Terrine

Celeriac remoulade, rocket, soda bread crouton (2*,4*,7)

Goats Cheese Salad

Red wine poached pear, toasted hazelnuts, rocket, French dressing (7, 9, 10*, 14)

Prawn & Crab Tian

Gazpacho shot, avocado puree, cucumber, wheaten bread (2*,3, 4, 14)

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, 9)

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*)

(£2 supplement)

Stuffed Pork Loin

Roast apple, sage gravy (2, 7)

Roast Leg of Lamb

Rosemary gravy, Yorkshire pudding (2*)

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

Pan Roast Chicken Supreme

Pearl onion & smoked bacon cream (7, 14)

Pan Baked Fillet of Salmon

Sundried tomato & tarragon cream (7, 14)

Sesame Smoked Tofu

Vegetarian jus, spinach (1, 2)

Dessert

Chocolate Delice

Passion fruit gel, coconut ice cream (2,4,7,13)

Sticky Toffee Pudding

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

Blueberry Crème Brûlée

Viennese biscuit (2*,4,7)

Tiramisu Sundae

Vanilla ice cream, coffee, hazelnut sauce, Italian meringue (2,4,7,10)

Brookie Pudding

Chocolate chip cookie, dark chocolate brownie, vanilla ice cream (2,4,7,13)

Selection of Local Cheese (£2.00 supplement)

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

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