



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)

Smoked Duck

Pickled rhubarb, roast pineapple, walnuts, mixed leaf, blood orange dressing (10, 14)

Crispy Halloumi

Avocado & mint, roast balsamic beetroot, mixed leaf, coriander & lime dressing (2, 4, 7, 14)

Crab Satay

Pickled napa slaw, spiced cashew mayo, prawn cracker, soya & yuzu dressing (2, 3, 4, 5, 9, 10, 13)

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*, 14)

(£2 supplement)

Honey Roast Gammon

Roast pineapple, wholegrain mustard cream (7, 9, 14)

Roast Rump of Lamb

Rosemary gravy, Yorkshire pudding (2*, 4*, 7*, 14)

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

Sticky Toffee Pudding

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

Salted Caramel Crème Brûlée

Apple crumble slice (2*, 4, 7)

Lemon Sundae

Vanilla ice cream, coffee, lemon sorbet, lemon curd, sherbet, meringue shards, fresh cream (2, 4, 7)

Vanilla Panna Cotta

Textures of Rhubarb, Jamaican ginger bread crumb (2, 4*, 7, 14)

Selection of Artisan Cheese (£2.00 supplement)

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

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