



Santa Sunday Lunch Menu

LEIGHINMOHR HOUSE

BOUTIQUE HOTEL

2 Courses £34.95 or 3 Courses £36.95 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 Chicken Caesar Salad

With sourdough croutons, aged parmesan, Caesar dressing (2*, 4, 5, 14)

Goats Cheese Salad

With spiced beetroot jam, pickled beetroot, candied walnuts rocket (7, 14)

Smoked Haddock Fish Cake

With fennel and cucumber salad, dill & lemon dressing (2*, 4, 5, 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 (2*, 7, 9, 14)

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

Braised beef cheek, Yorkshire pudding, thyme gravy (2*, 4*, 7*, 14)

(£3 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



Santa Sunday Lunch Menu

LEIGHINMOHR HOUSE

BOUTIQUE HOTEL

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

Mains

Pan Roast Chicken Supreme

With white wine, mushroom & panacotta sauce (7*, 14*)

Pan Baked Fillet of Salmon

With white wine & 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*)

Mulled Berry Crème Brûlée

Lebkuchen biscuit (2*, 4, 7, 14)

Orange & Pomegranate & Pistachio Sundae

(2, 4, 7, 10)

Traditional Christmas Pudding

Brandy Sauce (2, 4*, 7, 14)

Selection of Artisan Cheese (£4.00 supplement)

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

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