



LEIGHINMOHR HOUSE  
BOUTIQUE HOTEL

# Sunday Lunch Menu

2 Courses £31.95 or 3 Courses £34.95 Includes Tea/Coffee

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## 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 Salad

Avocado, beetroot, ciabatta, curried yoghurt, radicchio, mint oil (2\*, 4, 5, 14)

### Whipped Irish Goats Cheese & Puff Pastry Tart

Beetroot jam, pickled beetroot, nasturtium (2, 7, 14)

### Spiced Pineapple & Watermelon Press

Picked local crab, shellfish rouille, sourdough crute (2\*, 3, 4, 7)

## Mains

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

### 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)

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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, 7\*)

## Dessert

### **Sticky Toffee Pudding**

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

### **Crème Brûlée**

White Chocolate with peanut brittle (4, 7, 11\*, 13)

### **Orange & Pomegranate & Pistachio Sundae**

(2, 4, 7, 10)

### **Triple Chocolate Mousse**

with Raspberry & Brandy Snap (2\*, 7)

### **Pecan Tartlet**

with Chestnut Honey Ice-Cream and Blackberry Coulis (2, 4, 7, 10, 14)

### **Selection of Artisan Cheese (£4.00 supplement)**

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

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