



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Sunday Lunch Menu

2 Courses £31.95 or 3 Courses £34.95 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)

Free Range Chicken Liver Parfait

Fig chutney, brioche toast (2*, 4, 7)

Roasted Watermelon and Feta Salad

Toasted hazelnuts, red chicory, raspberry balsamic (7, 10*)

Pressed Ham Hock

Pineapple, pineapple gel, parmesan crisp, popcorn shoots (7*, 9)

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, chipolatas (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



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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*)

Rose and Raspberry Tart

Rose cream, fresh raspberries (2,4,7,13)

Tiramisu

Espresso-soaked ladyfingers, mascarpone cream, cocoa dusting (2,4,7)

Chocolate Mousse

Dark chocolate mousse, almond-cocoa crumble, raspberry gel (2*,4,7,10)

Eton Mess Baked Cheesecake

Fresh cream, strawberries, raspberries, meringue (2,4,7)

Selection of Artisan Cheese (£4.00 supplement)

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

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