

Sunday Lunch Menu

2 Courses £32.95 or 3 Courses £34.95 Includes Tea/Coffee



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Starters

Vegetable & Lentil Broth <i>Bread Roll</i>	(2*)
Soup Of The Day <i>Bread Roll (v)</i>	(2*)
Honey Glazed Chilli Chicken Strips <i>Coriander, Roasted Peanuts, Rocket, Cucumber, Soy Dressing</i>	(2, 11*, 13)
Free Range Chicken Liver Parfait <i>Cranberry & Plum Chutney, Mini Brioche Loaf, Dressed Mixed Leaf</i>	(2*, 4, 7)
Burrata <i>Parma Ham, Figs, Honey Truffle, Puff Pastry Shards</i>	(2*, 7)
Portavogie Prawn & Heirloom Tomato Salad <i>Avocado, Baby Gem, Bloody Mary Dressing, Ciabatta Croutons</i>	(2*, 3, 4, 9)
Pressed Ham Hock <i>pineapple, pineapple gel, parmesan crisp, popcorn shoots</i>	(7*, 9)

Mains

Roast Turkey and Ham <i>Cranberry, Sage & Onion Stuffing, Chipolatas</i>	(2*, 7, 9, 14)
Himalayan Salt Aged Roast Rib of Beef (Also available with ½ Beef ½ Gammon) <i>Braised Beef Cheek, Yorkshire Pudding, Thyme Gravy (£3.50 supplement)</i>	(2*, 4*, 7*, 14)
Honey Roast Gammon <i>Roast Pineapple, Wholegrain Mustard Cream</i>	(7, 9, 14)
Roast Rump Of Lamb <i>Rosemary Gravy, Yorkshire Pudding</i>	(2*, 4*, 7*, 14)
Pan Roast Chicken Supreme <i>Pearl Onion & Smoked Bacon Cream</i>	(7, 14)
Pan Baked Fillet of Salmon <i>Sundried Tomato & Tarragon Cream</i>	(7, 14)
Sesame Smoked Tofu <i>Vegetarian Jus, Spinach</i>	(1, 2, 7*)

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

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

Sunday Lunch Menu

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



LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

Desserts

Sticky Toffee Pudding <i>Salted Caramel Ice Cream, Toffee Sauce, Candied Pecan crumble</i>	(2,4,7,10*)
Rose and Raspberry Tart <i>Rose cream, fresh raspberries</i>	(2,4,7,13)
Tiramisu <i>Espresso-soaked ladyfingers, mascarpone cream, cocoa dusting</i>	(2,4,7)
Chocolate Mousse <i>Dark chocolate mousse, almond-cocoa crumble, raspberry gel</i>	(2*,4,7,10)
Eton Mess Baked Cheesecake <i>Fresh cream, strawberries, raspberries, meringue</i>	(2,4,7)
Selection of Artisan Cheeses <i>Fig Chutney, Crisp Bread, Grapes (+£4)</i>	(2*,7,14)

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