Sunday Lunch Menu

LEIGHINMOHR HOUSE
BOUTIQUE HOTEL

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

Starters

Vegetable & Lentil Broth *Bread Roll* ***(2*)***

Soup Of the Day *Bread Roll (v)* ***(2*)***

Honey Glazed Chilli Chicken Strips *Coriander, Roasted Peanuts, Rocket, Cucumber, Soy Dressing* ***(2, 11*, 13)***

Chicken Liver Parfait *Red Onion Chutney, Nectarines, Sourdough Toast* ***(2*, 4, 7, 14)***

Confit Pork Belly *Celeric Remoulade, Pear Cider Gel, Pickled Mustard Seeds, Crackling* ***(1* 4, 9, 14)***

Carraig Ban Goats Cheese Bon Bons *Hazelnut And Parmesan Puree, Rocket And Beet Salad* ***(2, 7, 10, 14)***

Atlantic Prawn And Heirloom Tomato Salad *Fresh apple, Gem Lettuce, Bloody Mary Dressing, Ciabatta Croutons* ***(2*, 3, 4)***

Mains

County Antrim Roast Turkey and Ham *Cranberry, Sage & Onion Stuffing, Chipolatas* ***(2*, 7, 9, 14)***

County Fermanagh Kettle 28 Day Salt Aged Roast Rib of Beef *(Also Available With ½ Beef ½ Gammon) Braised Beef Cheek, Yorkshire Pudding, Thyme Gravy (£4 Supplement)* ***(2*, 4*, 7*, 14)***

Honey Roast Gammon *Roast Pineapple, Wholegrain Mustard Cream* ***(7, 9, 14)***

Roast Rump of Lamb *Rosemary Gravy, Yorkshire Pudding* ***(2*, 4*, 7*, 14)***

Pan Roast Chicken Supreme *Pearl Onion & Smoked Bacon Cream* ***(7, 14)***

Pan Baked Fillet of Salmon *Sundried Tomato & Tarragon Cream* ***(7, 14)***

Roast Vegan Veef Steak Burger *Vegetarian Jus* ***(2, 13)***

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

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Desserts

Sticky Toffee Pudding *Salted Caramel Ice Cream, Toffee Sauce, Candied Pecan Crumble* ***(2, 4, 7, 10*)***

Carmelised Apple Tart Tatin *Vanilla Ice Cream, Blackberry Custard, Apple Crisps* ***(2*, 4, 7)***

Dark Chocolate Tart *White Chocolate Crumb, Raspberry Sorbet, Maldon Sea Salt* ***(2, 4, 7, 13)***

Lemon Panna Cotta *Lemon Curd, Meringue, Blackberry Sorbet, Lemon Crumb* ***(2*, 4, 7)***

Black Forrest Sundae *Dark Chocolate Brownie Pieces, Cherry Compote, Vanilla Ice Cream, Fresh Cream* ***(2*, 4, 7, 13)***

Dart Mountain Artisan Cheeses (£4 Supp) *Fig Chutney, Grapes, Peters Yard Sourdough Crackers* ***(2*, 7, 14)***

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