



Sample Menu Cottage Kitchen Menu

Appetizers

Burrendale Soup of the Day
Served with fresh wheaten bread

Mourne Seafood Chowder
Served with fresh wheaten bread

Burrendale Smooth Chicken Liver & Brandy Pate
Mixed leaf salad, mixed fruit chutney & toasted ciabatta bread

Herb Crust Irish Button Mushrooms
In a smoked bacon & white wine
cream, garlic crostini bread

Chicken Ceasar Salad
Baby gem leafs, maple cured bacon,
Creamy salad dressing & parmesan shavings

Mixed Melon & Fruit Salad
With fruit sorbet

Prawn Salad
With tomato & chervil mayonnaise
& fresh wheaten bread

Entrees

Authentic Indian Chicken Curry
Basmati rice & naan bread

Pan Seared Chicken Fillet
With a fine herb & onion stuffing & roast gravy

Lambs Liver & Bacon
With a crispy maple cured bacon & savoy cabbage,
champ, seasonal vegetables & grainy mustard gravy

Roast of the Day
Served with potatoes & seasonal vegetables

Fish

Breaded Portavogie Haddock

Tartare sauce, lemon scented tomato salad, chips

Mourne Fish Pie

Served with a seasonal vegetables

Local Seafood Linguine

Tender pieces of local seafood poached in a white wine, mushroom & cream sauce, on a bed of fresh linguine pasta topped with parmesan cheese

Pasta

Rigatoni Carbonara

Tender chicken fillet strips, smoked bacon, mushrooms in a creamy carbonara sauce, with fresh rigatoni pasta

Rigatoni Mediterranean

With piri piri chicken strips, basil leaves & parmesan shavings

The Grill

*Our beef is reared locally and dry-aged
for a Minimum of 21 days*

Trio of Pork, Steak & Chicken Medallions

With champ, vegetables & roast gravy

8oz Rib-Eye Steak

Rocket salad, caramelised onions, garlic & herb butter, chips

10oz Sirloin Steak

Balsamic beef tomato, beer battered onion rings, creamy mixed peppercorn sauce, chips

Burrendale 8oz Beef Burger

With rocket salad, house tomato relish, chips

8oz Steak Sandwich

With rocket salad, horseradish & black pepper mayonnaise, crispy onions, chips

Side Orders

Chips
Sautéed Comber Potatoes
Garlic Sautéed Comber Potatoes
Steamed Comber Potatoes
Champ
Onion Rings
Mixed Leaf Salad
Seasonal Local Vegetables

Dip & Sauces

Peppercorn Sauce
Wild Mushroom & Calvados Sauce
Grainy Mustard Gravy
Tomato, Chorizo & Basil Sauce
Garlic & Herb Butter
Coleslaw

Tea & Coffee Menu

Tea
Coffee
Milky Coffee
Capuccino
Espresso
Café Latte

Home-Made Desserts

Selection of Home Made Desserts
Please ask for Menu