



# Sample Menu

## Cottage Kitchen Dinner Menu

### Appetizers

**Selection Of Yellow Door Artisan Breads**  
With butter, sundried tomato & black olive tapenade

### Starters

**Burrendale Soup of the Day**

**Mourne Seafood Chowder**  
With toasted brioche

**Warm Free Range Chicken & Maple Cured Bacon Salad**  
Toasted pesto bread, lime aioli, balsamic dressing

**Burrendale Smooth Chicken Liver & Brandy Pate**  
Mixed leaf salad, apple & grape chutney, toasted brioche

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

**Ardglass Smoked Salmon**  
With warm scallion potato bread,  
lemon & chive crème fraiche, pea shoots

**Pistachio Coated Brie Wedge**  
Rocket & red chard leaf, mulled plum jam

**Beetroot, Apple & Walnut Organic Leaf Salad**  
With a raspberry vinaigrette

**Portavogie Prawn Open Sandwich**  
With mixed leaf salad, coleslaw, tomato & chervil mayonnaise

## Entrees

### **Authentic Indian Free Range Chicken Curry**

Saffron basmati rice, mango chutney, garlic & coriander naan

### **Locally Reared Pork Fillet Medallions**

Caramelised apples, wild mushroom & calvados reduced cream sauce, champ & seasonal vegetables

### **Roast Free Range Lissara Farm Chicken Fillet**

Herb roast potatoes, seasonal vegetables & a sun blushed tomato, chorizo & basil sauce

### **Lambs Liver**

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

## Pasta & Risotto

### **Butternut Squash & Pea Risotto**

With a sage butter & parmesan shavings

### **Rigatoni Mediterranean**

With piri piri chicken strips, basil leaves & parmesan shavings

## Fish

### **Baked Glenarm Organic Salmon**

On a warm avocado ceviche salad with a Mourne honey mustard glaze

### **Breaded Portavogie Haddock**

Tartare sauce, lemon scented tomato salad, chips

### **Mourne Fish Pie**

Served with a seasonal vegetables

## The Grill

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

### **12oz Sirloin Steak**

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

### **8oz Rib-Eye Steak**

Rocket salad, caramelised onions, garlic & herb butter, 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

*(Bills cannot be split for tables over 6 persons)*