



## 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 leaves, 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  
Expresso  
Café Latte

## Home-Made Desserts

Selection of Home Made Desserts  
Please ask for Menu