



## *Sample Table D'Hôte Menu*

### **Smoked Salmon & Prawn Cocktail**

*Apple & celery salad, lemon & paprika mayo, served with buttered wheaten bread*

### **Chicken Caesar Salad**

*Served with baby gem lettuce, crispy bacon, sun blushed tomatoes, buttered croutons, house Caesar sauce & parmesan shavings*

### **Cream of Potato & Leek Soup**

*Served with Burrendale bread*

### **Herb Crust Mushrooms**

*In a smoked bacon cream with garlic bread*

### **Fan of Melon**

*Fruit sorbet & seasonal fruit coulis*

### **Chicken Liver & Brandy Pate**

*Cumberland sauce, melba toast & red onion & tomato salad*

**--ooOoo--**

### **Roast Sirloin of Northern Irish Beef**

*Served with traditional Yorkshire pudding and a roast red wine gravy*

### **Pollo Lorenzo**

*Pan seared chicken fillet topped with salami, mozzarella & herb crust.  
Served with creamy mash & white wine sauce.*

### **Poached Glenarm Salmon Fillet**

*With a creamy leek sauce*

### **Roast Turkey & Co Down Ham**

*With a traditional sage & onion stuffing, turkey jus*

*All served with Chef's Seasonal Vegetables & Potatoes*

### **Authentic Indian Vegetable Curry**

*Pilau rice, mango chutney & poppadum*

**--ooOoo--**

### **Assiette of Burrendale Desserts**

*Served with freshly Brewed Tea & Ground Coffee*

***(PLEASE NOTE, ANY ALLERGIES -***

***PLEASE DISCUSS MENU WITH A MEMBER OF STAFF)***

**Lunch Menu @ £22.95 | Dinner Menu @ £29.95**