



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 @ £23.95 | Dinner Menu @ £29.95