

Mother's Day menu

Starters

Freshly made leek and Comber potato soup
with homemade Guinness wheaten loaf.

Belfast Castle prawn cocktail
north Atlantic prawns, house marie rose sauce, shredded gem lettuce
and fresh wheaten bread.

Feta salad with watermelon
cubed feta cheese with cucumber, cherry tomato, a light
vinaigrette dressing and a chunky slice of watermelon.

Prosciutto and quail egg salad
sliced prosciutto on focaccia bread with crisp leaves, quail eggs
and a mild curry aioli.

Main course

Slow roast daube of Irish beef
cooked slowly with fresh thyme and garlic and a rich red wine jus.

Corn fed supreme of chicken
with pan fried chorizo and savoy cabbage, wild mushroom cream.

Moroccan spiced loin of bacon
caramelised sweet bell peppers and a bean ragout.

Baked cod loin with fresh mussels
oven baked with fresh mussels cooked in a white wine shallot sauce.

Goat's cheese tartlet
quiche based tartlet filled with goat's cheese, fennel and red pepper with a rich onion
chutney.

All above served with sweet roast carrot and parsnip, broccoli florets, chive mash and herb
infused roast potatoes.

Desserts

Homemade Pavlova
with seasonal berries, vanilla cream and a rich raspberry coulis.

Toffee apple crumble
with vanilla ice cream and cinnamon custard.

Raspberry and white chocolate cheesecake
with a fresh raspberry sauce and vanilla cream.

Vanilla panna cotta
with a fresh strawberry coulis and an amaretto biscuit.

Tea or coffee

£19.99 per person (2 courses) £26.00 per person (3 courses)