

Mother's Day 2019

MELON, GRAPE AND ORANGE COCKTAIL  
With refreshing Coulis

TRADITIONAL PRAWN MARIE ROSE  
Wheaten bread– Crisp leaves  
SMOKED BACON CAESAR SALAD  
– Crunchy croutons

CHUNKY VEGETABLE BROTH (V) (GF)  
Served with Golf Links own wheaten bread

GARLIC MUSHROOM BRUSCHETTA (V)  
Pan roasted button mushrooms cooked in a wild garlic cream  
served with Garlic crusty bread

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SLOW ROAST SILVERSIDE OF BEEF  
Slow cooked and covered in beef jus topped with homemade Yorkshire pudding

PAN FRIED FILLET OF CHICKEN  
Topped with crispy smoked bacon and Smothered with a Garlic Mushroom cream

ROAST LEG OF IRISH LAMB  
Roast gravy

PAN FRIED FILLET OF SEA BASS  
Creamed baby leeks

COUNTY DOWN TURKEY AND HAM  
Served with chipolatas and cranberry jus

ROAST VEGETABLE AND GARDEN PEA LINGUINE (V)  
In rustic tomato sauce, With Garlic dipping bread

ALL SERVED WITH SEASONAL VEGETABLES, CREAMED AND ROAST POTATOES

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FRESH FRUIT PAVLOVA WITH FRUIT COULIS

WARM APPLE PIE SERVED WITH VANILLA ANGLAISE AND FRESH CREAM

CUSTARD TOPPED SHERRY TRIFLE WITH CHANTILLY CREAM

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

WARM CHOCOLATE FUDGE CAKE- VANILLA ICE CREAM

**THREE COURSES £19.50**

(Please note it is a set price 3 course menu)