



## Sunday Luncheon

Chilled Fan of Melon *Honeydew variety with strawberry yoghurt dressing*

Dressed Mushrooms

*Filled with cream cheese, hint of garlic and served with roasted hazelnut dressing*

Seafood Salad Medley

*Prawns with smoked haddock, salmon and salad marie-rose*

Julienne of Armagh Bacon with Egg Mayonnaise *Served with mixed salad*

Chicken Caesar Salad *cos lettuce, bacon and croutons*

Homemade Vegetable Soup

*With Enniskeen bread assortment*

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Fillet of Salmon

*With creamed leeks*

Prime Roast Irish Beef

*With gravy, Yorkshire Pudding, horseradish sauce*

Roast Leg of Mourne Lamb

*With mint sauce and gravy*

Roast County Down Turkey with Armagh Ham

*With homemade stuffing and cranberry sauce*

Roast Stuffed Fillet of Armagh Pork

*With home-made stuffing, Bramley apple sauce*

Roast Irish Chicken

*With a Peppercorn sauce*

Cheese, Broccoli & Sundried Tomato Flan with tossed salad leaves

Chef's selection of local vegetables and potatoes

Choose from a Tempting Selection of Home-made Desserts

Two Courses £30.00 Three Courses £35.00 Children £17.50

Assam Tea and American Blend Coffee £ 3.00, Cappuccino, Latte, Americano £4.00

***When ordering food please inform a member of staff of any food allergy or special dietary requirements.***