

# EARLY BIRD MENU

**Order to be placed by 7 p.m. table maybe required after 7.30 p.m.**

Deep-fried Breaded Mushrooms - Garlic Mayo Dip  
 Chicken, Bacon & Green Peppercorn Terrine – Lime Tree Chutney  
 Soup of the Day  
 Smoked Salmon Mousse - Toast  
 Arancini- Crispy Fried ice Balls- Apricot Chutney

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 Roast Turkey – Honey Baked Ham- Sausage Meat Stuffing –  
 Gravy – Homemade Cranberry Sauce  
 Breast of Chicken – Peanut Butter & Ginger Satay Sauce  
 Baked Fillet of Cod – Roasted Garlic & Mushroom Gratin  
 Spinach & Ricotta Cheese Tart – Tomato Salsa  
 Crispy Duck Confit – Caramelised Apples – Port Wine Sauce  
 McAtamney's Sirloin Steak (8oz) Peppercorn Sauce (3.00 supp)  
*Vegetables & potatoes included with all Main Courses: Extra Side Order 3.00*

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 Lime Tree Christmas Pudding – Brandy Sauce  
 White Chocolate Cheesecake – Ginger Biscuit Base – Lemon Curd  
 Braemar Farm Ice-cream - Shortbread – Choice of Sauce  
 Irish, Bailey's or Calypso Liqueur Coffee

**3 Courses 23.50 / 2 Courses 19.95 / Main Course only 16.50**

Soup of the Day	4.95
Smoked Salmon & Smoked Salmon Mousse Duo	6.95
Honey Glazed Chicken & Corndale Chorizo – Carrot Salad – House Dressing	5.95
Fresh Fish in a Puff Pastry Case – Chowder Cream Sauce	6.50
Starter from Early Bird Menu	5.75

All served with our Wheaten Bread / Extra Bread 50p

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Fish Thermidor Trio – Tonight's Fish Trio glazed with a Mild Cheese & Brandy Sauce	21.75
Galician Fish Stew – Fish Trio cooked in Paprika, Chorizo, Garlic and Tomato Sauce	21.75
McAtamney's Sirloin Steak (10 oz) Peppercorn Sauce	21.75
Breast of Chicken – Persian Sauce –	
Pomegranate, Lemon, Cumin Sweet Chilli & Walnuts	16.50
Osso Buco – Slow cooked Shin of Beef Shallot & Red Wine Sauce	17.95
Carrot & Chickpea Cakes – Peanut Butter & Ginger Satay Sauce	16.50

Vegetables & potatoes included with all Main Courses / Extra Side Order 3.00

Most dietary requirements & allergies catered for

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Sticky Toffee Pudding – Butterscotch Sauce & Fresh Cream	5.75
Steamed Vanilla Sponge – Bramley Apples – Custard	5.75
Duo of Local Dart Mountain Cheese -Chutney – Walnuts	5.75
Candied Fruit Parfait – Nut Brittle – Raspberry Sauce	5.75
Dessert from Early Bird Menu	5.75

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## Dessert Wines

	GLASS:	Taster 25ml	70ml	Bottle
Palazzina Moscato Passito (375ml)		1.60	4.50	19.00
Campbells Rutherglen Muscat (500ml)		1.75	4.75	30.00

Cappuccino / Latte / Americano/ Decaffeinated Coffee	2.30
Espresso/ Tea / Lemon & Ginger/ Peppermint/ Early Grey	2.00