

# SUNDAY MENU

Inca Style Chicken Salad : Molasses & Cocoa infused Chicken Breast slices  
with Salad Leaves- Pomegranate – Pickled Corn- Honey Dressing

Pan-fried Breaded Goats Cheese – Chutney

Warm Salmon & Sole Mousse – Chowder Cream Sauce

Soup of the Day

Deep-fried Breaded Mushrooms - Garlic Mayo Dip

Chicken Liver Pate – Toast- Chutney

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Roast Breast of Chicken – Bacon & Parsley Stuffing

Medallions of Pork Fillet – Moroccan Sauce  
flavoured with Cumin, Lemon Juice & Sweet Chilli

Baked Fillet of Cod – Herb Crust – Sun-dried Tomato & Cream Sauce

Warm Caramelised Onion & Goats Cheese Tart – Red Pepper Dressing

Grilled Fillet of Salmon – Chive Cream Sauce

Crispy Duck Confit – Caramelised Orange Sauce

Breast of Chicken – Cider & Apple Sauce

McAtamney's Sirloin Steak (8oz)

Mushroom & Garlic Butter or Peppercorn Sauce (3.00 supp)

Baked Fillet of Hake in a Tomato & Chorizo Sauce(2.00 supp)

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

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Sticky Toffee Pudding – Butterscotch Sauce – Fresh Cream

Warm Fruit 'Flapjack' Crumble made with Toasted Oats, Nuts & Seeds

Chocolate & Walnut Brownies – Chocolate Sauce – Fresh Cream

Braemar Farm Vanilla Ice-cream - Shortbread – Choice of Sauce

Irish, Bailey's or Calypso Liqueur Coffee

3 Courses 21 / 2 Courses 18.75 Main Course 15.50

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| Espresso/ Tea / Lemon & Ginger/ Peppermint/ Early Grey | 2.00 |
| Cappuccino / Latte / Americano/ Decaffeinated Coffee   | 2.30 |
| Mocha Coffee/ Double Espresso/ Hot Chocolate           | 2.50 |