

Sunday Lunch

2 Course £32.95 | 3 Course £36.95

STARTERS

Celeriac & Pear Soup
House bread, whipped butter

Irish Goat's Cheese Mousse
Beetroot, sweet onion, crouton, cress

Salt & Chilli Chicken
*Asian slaw, sriracha mayonnaise,
Thai spiced crackers*

Chicken Liver Parfait
*Toasted sourdough, pickled grape,
hazelnut*

Crispy Breaded Prawns
Lemon mayonnaise, cress salad

ROASTS

Slow Roast Dry Aged Sirloin (Served Pink)
Yorkshire pudding, horseradish emulsion, red wine jus

Sugar Pit Pork Loin
Roasted apple sauce, red wine jus

Roast Breast of Chicken
Caramelised shallot, red wine jus

Roast Cod
Caramelised parsnip purée, chicken butter sauce, tarragon oil, parsnip crisps

Roasted Lamb Rump
Mint sauce, red wine jus

Vegetable Wellington
Curried parsnip & butternut squash, puff pastry

(Roasts served with roast potatoes, buttered mash, seasonal vegetables)

MAINS

Classic Steakhouse Burger
Cheddar, baby gem, tomato, onion ring, tomato & gherkin relish, triple cooked chips

Chicken Schnitzel
Garlic, lemon & parsley butter, chicken jus & olive oil mash, tenderstem broccoli

Braised Daube of Beef
Parmesan & truffle chips, pickled walnut ketchup & braising juices

Vegetarian Burger
Brioche bun, gem lettuce, smoked cheddar, sunblushed tomato, onion ring, relish, triple cooked chips

DESSERTS

Fresh Fruit Pavlova
Chantilly cream

Dessert of the Day
(Please see your server for details)

Profiteroles
*Filled with Chocolate Cream, Salted
Caramel Sauce*

Traditional Sticky Toffee
Pudding
Toffee sauce, vanilla ice cream

Selection of Irish
Cheese & Biscuits

Gillies
Sunday Lunch Menu

Meet The Family

PARISIEN


FRATELLI
RISTORANTE PIZZERIA BAR
BELFAST

GALGORM

ROE PARK
Resort


THE
RABBIT
HOTEL & RETREAT

The
OLD INN
Est. 1614