

# THE MAIN EVENT

THE  
LANSLOWNE.

## TO START

- Fish cakes, tartare sauce, rocket
- Lansdowne prawn cocktail, tomato salsa, bloody Mary shot
- Chicken liver parfait with sea salt, spiced pear chutney, sourdough toast
- Chargrilled chicken, maple cured bacon lardons, aged parmesan shavings, baby gem, Caesar dressing, garlic focaccia croutons
- Chicken, parmesan & asparagus tartlet
- Crispy duck salad, watermelon, pomegranate, raspberry dressing
- Confit duck thigh, curried parsnip purée, honey orange glaze
- Peppered goats cheese & sticky fig filo parcels, rocket salad
- Baked brie, caramelised walnuts & panko breadcrumb crumble, blueberry jam, rocket
- Sugar pit ham hock, caramelised apple terrine, pickled shallots, cider vinaigrette

## SOUP

- Wild mushroom & tarragon
- Comber potato & leek
- Celeriac, thyme, truffle oil
- Hearty Sicilian
- Cream of vegetable
- Vegetable broth
- Comber potato & leek

## MAIN PLATES

- Roasted free range chicken breast wrapped in maple cured bacon, dauphinoise potatoes, Madeira & thyme jus
- Roast herb chicken breast, pea purée, wild mushrooms, wild garlic mash, tarragon velouté
- Country Antrim turkey crown, maple glazed ham, cranberry & sage stuffing, pigs in blankets, traditional gravy
- Roast sirloin of beef, Yorkshire pudding, Bordelaise sauce
- Slow roasted daube of beef, buttered cabbage, bacon, baby potato fondants, honey glazed finger carrots, rich red wine jus
- Chargrilled steak, roasted potato cake, stir fry vegetables, brandy peppercorn sauce, tobacco onions;
  - 8 oz Carnbrooke 50 day dry aged fillet steak (£5 supp)
  - 10 oz Carnbrooke 50 day dry aged sirloin steak (£3 supp)
  - 10 oz Carnbrooke 50 day dry aged rib-eye (£3 supp)
- Pan roasted whiskey & maple cured salmon, French style peas, crispy bacon lardons, crushed Comber potatoes, saffron velouté (£3 supp)
- Poached natural smoked haddock with herb crushed potatoes & Spanish harbour dressing
- Roasted rack of succulent baby pig, celeriac mash, tender stem broccoli, pommery mustard sauce (£3 supp)
- Roast rack of Mourne lamb with a mustard & herb crust, baby thyme roast potatoes, parsnip purée, rosemary & red wine jus (£4 supp)
- Lemon & ricotta tortellini, saffron sauce, fresh peas, wild girolle mushroom
- Moroccan vegetable tagine, North African spices, chickpeas, spiced couscous, sweet potato bhajis & tzatziki

## SWEETS

- Rhubarb & custard cheesecake, ginger ice cream
- Limoncello parfait, berry compote, raspberry sorbet
- Posh red pavlova, Chantilly cream, seasonal berries
- Hot sticky toffee pudding, salted caramel sauce, brandy snap basket, vanilla ice cream
- Warm toffee apple pie, caramel ice cream
- Salted caramel brownie with warm chocolate shot, clotted cream ice cream
- Assiette of three mini sweets of your choice (£2 supp)

(We'll help you choose the perfect potatoes & vegetables to accompany your chosen dishes)