



DAIQUIRI, DINNER & DANCE MENU £15 PP

2 Courses with a Daiquiri or Mocktail
Served every Friday 7.00 pm — 9.00 pm



(Where possible our chefs source all meats, fish, vegetables and dairy products locally for the fullest flavour and highest quality.) If you require further information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Choice of Starter **OR** Sweet with Main Course, Tea or Coffee

Fresh Vegetable Broth or Soup of the Day served with Petit Pain
Chilled Honeydew Melon with Pineapple and Mango Compote (GF) (V)
Potato Skins topped with Bacon & Cheese **OR** Mushroom in Black Pepper Sauce (V)
Chilli & Garlic Toasted Bread topped with Crispy Bacon, Sauté Mushrooms & Melted Brie

Tayto Cheese & Onion coated Chicken Breast, with Bacon & Oat Stuffing with Parsnip Puree
Braised Lamb Shank with a Red Wine Jus
Breaded Escalope of Pork with Mushroom Sauce
Pan Fried Pieces of Rump Steak on Toasted Garlic Bread topped with Creamy
Black Pepper Sauce **GF Option available**
8oz Sirloin with Pepper Sauce & Tobacco Onions (£3.00 Surcharge) **GF**
Pan Fried Breast of Chicken with Bacon & Leek Sauce (GF)
Smoked Haddock with Cheese Mornay and Fried Egg
(while every effort has been taken to remove all bones some may still remain)
Roasted Vegetable Pastry Tartlet with Goat's Cheese, Toasted Pine nuts and Basil Pesto (V)

Above dishes served with a choice of :-

Sweet Potato Fries / Chips / Garlic Fries / Herby Fries / Champ / Chilli Fries / Creamed Potato
Tossed Salad / Chefs Vegetables / Baby Boiled Potatoes / Tobacco Onions

Sticky Toffee Pudding with warm Toffee Sauce
Causeway Coast Irish Cream & Yellowman Tiramisu
Mixed Berry Layered Cheesecake on Digestive Biscuit Base
Lemon Posset with Shortbread Fingers (GF)
Peach Melba Pavlova with sliced Peaches and Fresh Raspberry Sauce (GF)
Vanilla Coconut Cream on an Oatmeal, Nut and Chocolate base with
Fresh Raspberries (GF) (DF) (V)
Vanilla Ice Cream, Crunchy Meringue, Spiced Port Syrup, with Whipped Cream and
Sprinkled with Dark Chocolate Ginger Cookie Crumb

Tea or Coffee

(V) Vegetarian (GF) Suitable for Gluten Free (DF) Suitable for Dairy Free (V) Suitable for Vegan

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