



Evening A La Carte Dinner Menu

Please be advised if you are a resident on a dinner inclusive package, those dishes highlighted with * are subject to a supplementary charge as stated. When you wish to settle your bill, please present your dining voucher to the cashier before you leave. Thank-you.

To Nibble

FRESH BREADS (SHARING FOR 2)

Homemade Wheaten/
Sourdough Baguette/ Curried Soda/
Salted Butter/ Balsamic Oil/
Homemade Rosemary & Garlic Oil/ 6.50
*** 6.50 supplement**

SUPPORTING LOCAL

Pork - Sprott's, County Armagh
Beef - Hannan Meats, County Armagh
Seafood - Albatross, County Donegal
Seafood - Keenans, County Antrim
Duck - Silverhill Farm, County Monaghan
Preserves - Erin Grove, County Fermanagh
Ice Cream & Sorbet - Glastry Farm, County Down

To Start

CREAMY SEAFOOD CHOWDER

Flaked Salmon/ Smoked Haddock/
Prawns/ Chive & Cheese Scone/ 9.95

CARAMELISED BAKED PEAR

Cashel Blue Cheese/ Roasted Walnuts/
Baby Leaves 9.25

GRILLED TERIYAKI CHICKEN SKEWER

Oriental Slaw/ 8.95

CONFIT DUCK & VEGETABLE SPRING ROLL

Sweet & Sour Sauce/ 10.95 / *** 3.50 supplement**

KILLY CAESAR SALAD

Crispy Cos/ Croutons/ Parmesan Shavings/ 7.95
add chicken 3.00/ **add chicken * 3.00 supplement**

HOMEMADE SOUP OF THE EVENING

See Server for Details/ Herb Crouton/
Homemade Wheaten/ 7.00

MEDLEY OF MELONS

Fresh Fruits & Berries/
Refreshing Sorbet/ Fruit Coulis/ 8.95

SAUTÉED PIL PIL TIGER PRAWNS

Crusty Bread/ 10.95/ *** 4.50 supplement**

DOOR STEP GARLIC BREAD

Select with or Without Cheese/ 6.75



FOOD ALLERGIES & INTOLERANCES

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Please Allow Time as All Our Food Is Cooked to Order



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From the Farm

SLOW BRAISED DAUBE OF BEEF

Glazed Carrot/ Beer Battered Onion Ring/
Champ Potato/ Bordelaise Sauce/ 23.50

ROAST TURKEY & GLAZED GAMMON

Seasonal Vegetables/ Chipolata/Creamed &
Roast Potato/ Port & Cranberry Jus/ 22.50

SUGAR PIT RACK OF BACON

Savoy Cabbage/ Glazed Carrot/ Potato Fondant/
Wholegrain Mustard Sauce/ 21.50

ROASTED CHICKEN BALLOTINE

Crispy Parma Ham/ Leek & Sweet Pepper Stuffing/
Glazed Carrot & Asparagus Spear/ Fondant/
Shallot & Port Jus/ 22.50

HONEY ROASTED HALF DUCKLING

Braised Red Cabbage/ Glazed Carrot/ Duck Fat
Fondant Potato/ Red Wine Jus/ 25.50

* 5.50 supplement

From the Sea

PAN - FRIED FILLET OF SEABASS

Vegetable Pilaf/ Thai Infused Cream/ 23.50

CRISPY SKINNED SALMON FILLET

Oven Roasted/ Smoked Bacon/ Garden Peas/
Asparagus/ Creamy Potato/ Lemon Butter Sauce/ 24.50

On the Side

Chips/ 5.00

Garlic Chips/ 5.00

Skinny Fries/ 5.00

Parmesan Truffle Fries/ 5.25

Sweet Potato Fries/ 5.25

Buttery Champ Potato/ 5.00

Dauphinoise Potato/ 5.25

Seasonal Vegetables/ 5.25

House Salad/ 5.00

Sautéed Mushrooms/ 5.00

Homemade Onion Rings/ 5.00

Peppercorn Sauce/ 3.25

Garlic Mayonnaise/ 1.95

From the Grill

GOUJONS OF CHICKEN FILLET

Golden Fried Strips of Chicken Fillet/ House
Coleslaw/ Chips/ Garlic Mayonnaise Dip/ 19.95

GRILLED 10OZ PRIME SIRLOIN STEAK

Roasted Tomato/ Chips/ Hennessy & Peppercorn
Cream Sauce/ 34.50/ * 9.95 supplement

CHINESE STYLE CHICKEN CURRY

Medium Heat/ Onions/ Coriander Naan /
Prawn Cracker/ Boiled Rice/ 19.25

BACON & CHEESE STACKED BURGER

House Steak Burger/ Baby Gem/Beef Tomato/
Onion Ring/ Onion Marmalade/
Toasted Brioche/ Chips/ 17.50

CHICKEN, SPINACH & ASPARAGUS PENNE

Garlic Cream Sauce/ Parmesan Shavings/ 19.25

Vegetarian

ROASTED CAULIFLOWER STEAK

Blue Cheese & Hazelnut Crust/ Skinny Fries/ 17.95

SPRING VEGETABLE PASTA

Garlic Cream Sauce/
Vegetarian Parmesan Shavings/ 16.95

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