



# PERCY FRENCH

AT SLIEVE DONARD

## **Soup of the Day**

Served with an Irwin's Wheaten Bread

## **Homemade Ballybrie Wedge**

Coated in a Irwin's Soda Bread Crust served with Cranberry Puree.

## **Chicken Liver Pâté served on toasted Soda Bread**

With Rocket and Red Onion garnish and spiced Pear Chutney

## **Classic Caesar Salad**

Baby gem, crispy bacon, Croutons, Caesar Dressing and Parmesan



## **Roast Butterflied Half Chicken**

Carnbrooke Irish Chicken, roasted with Hastings' Homegrown Rosemary and accompanied by Sweet Potato Chips and a Warm Bean Salad

## **Glenarm Shorthorn Daube of Beef 10 oz**

Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus served with Causeway chips.

## **Classic Chicken Curry**

Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice, Flat Bread and Coriander Yogurt

## **Grilled Givan's Gammon Steak**

Accompanied by a Spring Onion Mash and garnished with a Fried Egg and Parsley Cream

## **Baked Glenarm Organic Salmon**

Served with Basil Mash, Steamed Broccoli and Sundried Tomato Tapenade

## **Gnocchi with Mushrooms**

With a Brown Butter Balsamic Dressing, Kale and Parmesan



## **Apple Pie**

Served with Homemade Custard

## **Raspberry and White Chocolate Cheesecake**

Served with Fresh Cream

## **Lemon and Raspberry Tart**

Served with Crème Fraîche and Raspberry Coulis

## **Sticky Toffee Pudding**

Served with Toffee sauce and Glastry Farm Vanilla Bean Ice Cream

## **Glastry Farm Ice-Cream Slider**

Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams – Heavenly Chocolate, Yellowman, Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote