



DINNER

Julienne of Armagh Bacon and Egg Mayonnaise
Mixed leaves with tomato salad

Chilled Fan of Melon
Honeydew melon with a strawberry yoghurt dressing

Smoked Salmon Roulade and Poached Salmon Duo
Filled with cream cheese and dill

Deep Fried King Prawns
Wrapped in Filo Pastry with balsamic dressing

Home-made Fresh Vegetable Soup
Served with Enniskeen bread assortment

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Poached Fillet of Salmon
Served with lemon wedge and salsa verde

Roast Stuffed Fillet of Armagh Pork
Home-stuffed with parsley and onion stuffing, Bramley apple sauce

Roast Leg of Mourne Lamb
With mint sauce

Prime Irish Sirloin Steak
With Red Wine Jus

Roast Crossgar Chicken and Ham
With Cajun sauce

Vegetable Lasagne
*Layered Mediterranean Vegetables with a rich tomato sauce and pasta sheets covered
In cheese sauce*

Chef's selection of local vegetables and potatoes

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Choose from a Tempting Selection of Home-made Desserts

Freshly Brewed Assam Tea or Ground Coffee and Favours

£27.00 per person