

## Sunday Luncheon Chilled Fan of Melon Honeydew variety with strawberry yoghurt dressing

Dressed Mushrooms
Filled with cream cheese, hint of garlic and served with roasted hazelnut dressing

Seafood Salad Medley
Prawns with smoked haddock, salmon and salad marie-rose

Julienne of Armagh Bacon with Egg Mayonnaise Served with mixed salad

Homemade Vegetable Soup With Enniskeen bread assortment

\*

Fillet of Salmon With creamed leeks

Prime Roast Sirloin of Irish Beef With gravy, Yorkshire Pudding, horseradish sauce

Roast Leg of Mourne Lamb With mint sauce and gravy

Roast County Down Turkey with Armagh Ham *And homemade stuffing and cranberry sauce* 

Roast Stuffed Fillet of Armagh Pork With home-made parsly stuffing, Bramley apple sauce

> Roast Crossgar Chicken With a Peppercorn sauce

Enniskeen Vegetable Lasagne
Chef's selection of local vegetables and potatoes
Choose from a Tempting Selection of Home-made Desserts
Two Courses £27.00, Three Courses £32.50 ,Children £15.00
Assam Tea £3.00, Americano £3.00, Capuccino, Latte £3.50 incl. favours
When ordering food please inform a member of staff of any food allergy or special dietary
requirements.