



DINNER

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

Chilled Fan of Melon
Honeydew variety with 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

Homemade Fresh Vegetable Soup
Served with Enniskeen bread assortment

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Poached Fillet of Salmon
Served with lemon wedge and salsa verde

Roast Leg of Mourne Lamb
With mint sauce

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

Roast Crossgar Chicken and Ham
With Cajun sauce

Prime Irish Sirloin Steak **£4.00 extra**
With Red Wine Jus

Vegetable Lasagne
Layered Mediterranean vegetables with a rich tomato sauce and pasta covered in cheese sauce

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Chef's selection of local vegetables and potatoes
Choose from a Tempting Selection of Enniskeen Speciality Desserts

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Freshly Brewed Assam Tea or Ground Coffee and Favours

Table d'hôte £29.00

House Wine - Red or White Sauvignon or Chardonnay £4.95 per 175ml. glass
£18.00 per 75cl. bottle

Shloer Grape Red or White - £4.95 per 75cl. -bottle

When ordering food please inform a member of staff of any food allergy or special dietary requirements.