

Portside Inn

Sunday Lunch

Starters

Homemade Soup of the Day
Homemade wheaten bread

Chicken Liver Pate & Port
Accompanied with melba toast, redcurrant
& port marmalade

Traditional Prawn Cocktail
Homemade wheaten bread

Crispy Pulled Pork
BBQ pulled pork, dipped in cornflower with
sliced beetroot, sweet tomato & iceberg
lettuce

Mains

Silverside of Beef
Yorkshire pudding & creamy peppered
sauce. Served with roast & creamed potato
& selection of chefs vegetables

Antrim Turkey & Ham
With a light herb stuffing & sweet recurrent
gravy. Served with roast & creamed potato
& selection of chefs vegetables

Panfried Salmon
Topped with chilli, chorizo & lime
butter. Served with roast & creamed potato
& selection of chefs vegetables

Stuffed Chicken Wrapped In Bacon
Mushroom & chorizo stuffing, with a smooth
cashew blue cream reduction Served with
roast & creamed potato & selection of chefs
vegetables

Risotto (V)
Sautéed mushrooms & butter nut squash,
hint of five spice & grated parmesan, served
with crusty bread

8oz Dry Aged Sirloin (£3.50 supplement)
Served with roast & creamed potato &
selection of chefs vegetables

Homemade Desserts

Profiteroles
Fresh cream

Cheesecake
(Please ask) Fresh cream

Rhubarb Crumble
Warm with custard

Jaffa-Cake Chocolate Brownie
Ice cream

Banoffee Pie
Fresh cream

Homemade Pavlova
Fresh cream & fruit

Lemon Meringue Pie
Fresh cream

2 Course £16.00 / 3 Course £20.00