

THE WIG & GOWN RESTAURANT

LUNCH MENU

TO START

Tomato, Basil & Mozzarella Bruschetta

Balsamic Dressing & Salsa Verde

Ce G M Mu So Sd

Cream of Leek & Potato Soup

Served With Freshly Baked Bread Roll

Ce G M Mu

Chicken & Bacon Caesar Salad

Baby Gem Leaves, Parmesan & Crispy Croutons

Ce E G M Mu So

Greencastle Catch Fish Cake

Tartar Sauce, Smoked Salmon & Lemon

Ce E F G M Mu So Sd Df

Trio Of Melon & Pineapple Fruit Coulis & Seasonal Berries

MAINS

Christmas Fayre

Festive Roast Turkey, Grants Bacon Loin & Herb Stuffing,
Carrot Puree, Seasonal Roast Vegetables & Potatoes

Ce G M Sd

Pan Seared Salmon Pave

Wilted Greens, White Wine Cream
& Buttered Baby Potatoes

Ce F M Mu Sd

Grilled Flat Iron Steak

Served Pink, Lyonnaise Patoes,
Peppercorn Cream & Chunky Chips

Ce M Mu So Sd Df

Panko Crumbed

Chicken Kiev

Garlic Butter Dressing, Seasonal Leaves
& Chunky Chips

Ce E G M Mu Df

Tomato & Spinach Risotto

Char-Grilled Mediterranean Vegetables,
Salsa Verde Drizzle

Ce Df

DESSERTS

Apple & Raspberry Crumble

Warm Vanila Custard, Vanilla Ice-cream

E G M

Belgian Chocolate Brownie

Vanilla Ice-Cream, Chocolate Sauce

E G M

Ice- Cream Selection

Locally Sourced Causeway Coast
Ice-Creams

E G M

Cheesecake Of The Day

Please Ask your Server

Tiramisu Trifle

Coffee & Vanilla-Soaked Sponge,
with a Mascarpone Cream
(Gluten Free)

E M Sd

3 COURSE MENU - £32.50 PER GUEST

All products locally sourced where obtainable.

For full allergen information, or if you have any dietary requirements please ask your server. Please be aware that we are unable to guarantee that any menu item can be completely free of traces of allergens.

ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk Mo Mollusc Mu Mustard N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination

