

# FESTIVE LUNCH AT THE GOWN

## STARTERS

### PRAWN & DONEGAL SMOKED SALMON SALAD

Smoked Salmon and Prawns Marie Rose, Wheaten Bread & Lemon

Ce C E F G Mu So Sd

### CAESAR SALAD

Baby Gem Lettuce, Crispy Bacon Lardons, Boiled Egg Parmesan Shavings & Caesar Dressing

Ce E G Mu So Sd

### FRESH SOUP OF THE DAY

Served with Freshly Baked Bread  
(Ask Your Server)

### WARM GOAT'S CHEESE SALAD

Seasonal Leaves, Beetroot Puree, Toasted Walnuts, Honey Mustard Dressing

Mu N So

### SPICY BUTTERMILK CHICKEN

Roquette & Baby Gem Leaves, Curried Mayonnaise Dressing

Ce E Mu So Sd Df

### SALT & CHILLI SQUID

Fresh Chilli & Spring Onion salad, Lime & Soy Dressing

Ce E F G M Mu So Sd

## MAINS

### ROAST STUFFED TURKEY & BACON LOIN

Roast Herb Gravy, Chipolata Sausages and Cranberry Sauce

Ce G M Mu So Sd Df

### PAN SEARED SEABASS

Crab & Bacon Risotto, Lemon Oil Dressing

Ce C F M Mu So Sd

### PRIME ROAST AGED SIRLOIN OF BEEF

House Yorkshire Pudding, Roast Jus

Ce E G M Mu So Sd

### SUPREME OF CO. DOWN CHICKEN PAPPARDELLE

Buttered Pasta, Wild Mushroom Cream, Parmesan Shavings

Ce E G M Mu So Sd

### GRANTS CARAMELISED PORK FILLET

Braised Red Cabbage, Red Wine Jus, Apple Ketchup

Ce M Mu So Sd

### CHESTNUT MUSHROOM POTATO GNOCCHI

Spinach & Vegetable Cream, Seasonal Salad

Ce E G M Mu So Sd

## DESSERTS

### WARM CHRISTMAS PUDDING

Chantilly Cream & Brandy Custard

E G M So Sd

### LEMON MERINGUE CHEESECAKE

Italian Meringue, Chantilly Cream, Lemon Curd

E G M

### HOUSE CHOCOLATE BROWNIE

Hot Chocolate Sauce, Vanilla Ice-Cream

E G M So

### CO. DOWN ICE-CREAM SELECTION

Seasonal Berries, Raspberry Coulis

E G M So

### BANOFFEE SUNDAE

Sliced Bananas, Caramel Toffee Sauce, Honeycomb Ice-Cream

E G M

### BISHOP'S GATE APPLE & RASPBERRY CRUMBLE

Vanilla Custard & Chantilly Cream

E G M So

**SIDE ORDERS:** Buttery Mash **M** / Skinny Fries **Df** / Baby Boiled Potatoes **M** / Chunky Chips **Df** / Balsamic & Parmesan Courgette Frites **E G M So Df**

Vegetables of the Day **M** / Peppered Green Beans & Shallots **Mu** / Sauté Onions **M** / Sauté Mushrooms **M** / Tossed Salad (Honey & Mustard Dressing) **Mu**

## 3 COURSE MENU - £28.50 PER GUEST

All main course dishes include a side order. Additional Side Orders £3.50 Each. For full allergen information, or if you have any dietary requirements please ask your server. All products locally sourced where obtainable.

### 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