

Celebration Menu

2-COURSE WITH TEA & COFFEE - £31 PER PERSON

3-COURSE WITH TEA & COFFEE - £37 PER PERSON

STARTERS

Chef's Soup of the Day

Freshly Baked Bread (1, 2, 4, 7, 10, 12, 13, 14)

Classic Caesar Salad

Baby Gem Lettuce, Bacon, Caesar Dressing, Hens Egg & Garlic Croutons (2, 3, 4, 7, 9, 14)

Salt 'n' Chilli Squid

Slaw mix, Chipotle Mayonnaise (4, 7, 8, 9, 14)

Homemade Chicken Liver Parfait

Cumberland Sauce, Brioche Toast (1, 2, 7, 14)

Spiced BBQ Chicken Wings

Bourbon Sauce, Celery Sticks & Blue Cheese Dressing (4, 7)

MAIN COURSE

La Mon's Classic Fish & Chips

Garden Peas, Tartare Sauce & Triple Cooked Chips (2, 4, 5, 7, 9, 13, 14)

Pan Fried Salmon

Sautéed Potatoes, Chorizo, Spinach & Smoked Tomato Butter (1, 5, 7, 14)

Spinach & Ricotta Tortellini (V)

White Wine Cream (1, 2, 4, 7, 14)

Butterflied Chicken Breast

Bacon, Rocket & Cheddar, Wholegrain Mustard Sauce & Sauté Potatoes (1, 7, 9, 14)

Daube of Irish Beef

Creamy Mash, Seasonal Vegetables & Rich Gravy (1, 7, 9, 14)

DESSERT

Chef's Trio of Dessert (MC) 10, 11

Allergen codes:

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk 8.Molluscs 9.Mustard
10.Nuts 11.Peanuts 12.Sesame Seeds 13.Soya 14.Sulphites

(MC: May Contain)

Dietary options are available. Menu items may contain or be in contact with allergens.
For more information please speak to a manager.