



LAKE OF SHADOWS

HOTEL & RESTAURANT

Menu Choices

Starters

Classic Prawn Cocktail and Brandy scented Marie Rose Sauce
Trio of Melon Carpaccio, Fresh Fruit, Mango and Raspberry Coulis
Caesar Salad with Lardons of Ballyshane Smoked Bacon and Parmesan Shavings
Savoury Vol au Vent with Light Dressed House Salad
Sun-blushed Tomato, Red Onion, Fresh Basil Pesto and Mozzarella Crostini
*Warm Bacon and Egg Salad with slow roasted cherry tomatoes, parsley croutons and
fresh Basil oil*
Luxury Home made Chicken and Spilt Pea Risotto

Soups

Vegetable Broth
Cream of Mushroom
Slow roasted plum tomato and basil soup
Potato and White Onion
Potato and Leek Soup
Cream of Pea and Donegal Ham Soup
Carrot and Coriander Soup with a Twist of Orange Cream

Main Courses

Farm Fresh Turkey and Donegal Glazed Ham with Herb Stuffing, Cranberry Compote
Slow Roasted Prime Irish Sirloin of Beef with Yorkshire pudding and Rich Gravy
Roast Stuffed Half Chicken and Ham
Baked Supreme of Chicken with Fresh Mushrooms and Chardonnay Cream Sauce
Roast Loin of Maple Glazed Pork with Rich Gravy and Apple Sauce
Slow Roasted Fillet of Swilly Salmon with Béarnaise Sauce

Desserts

Homemade Apple Pie and Fresh Cream
Classic Sherry Trifle napped with Fresh Custard and Cream Chantilly
Baked Alaska, layers of Vanilla Ice-cream, Genoise Sponge and fruit enclosed in Hot Meringue
Rich Caramel Baileys and Chocolate Cheesecake
Fresh Profiteroles served with Chocolate and Cointreau Sauce
Seasonal Fresh Fruit and Berry Pavlova with Mango Coulis
Hot Chocolate Gateaux with Rich Chocolate Ice cream

Evening Supper

Selection of freshly made sandwiches
Cocktail Sausages
Sausage Rolls
Coffee or Tea