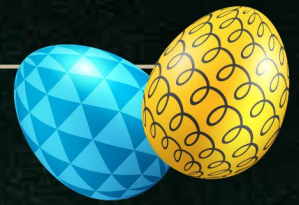




EASTER



GLASS OF BUBBLES ON ARRIVAL

SOUP OF THE DAY

House bread, butter.

CHICKEN WINGS

House hot sauce & blue cheese dip.

JOSPERS PÂTÉ

Smooth chicken liver pâté with thick sliced toast & caramelised red onions.

CLASSIC PRAWN COCKTAIL

Cold water prawns, Marie rose & wheaten bread.

BRUSCHETTA (V, VGN)

Toasted sourdough, plum tomatoes, fresh basil, red onion, balsamic & olive oil dressing.

HALLOUMI SUPER SALAD (V, VGN)

Mixed leaf salad with sun blushed tomato, red onion, cucumber, pumpkin & sesame seeds, balsamic syrup topped with halloumi chips

GRILLED SALMON

Spanish potatoes, roasted with onion, tomato, garlic, smoked paprika, Chef's vegetables, white wine cream sauce.

SUPREME OF CHICKEN

Roast potatoes, Chef's vegetables, mash & gravy.

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce, sesame seeds & fries

DAUBE OF BEEF

Whipped mash, baby onion, red wine jus & Chef's vegetables.

ROAST LAMB

Roast potatoes, Chef's vegetables, mash & pan gravy.

LINEN BURGER

McAtamney's award-winning burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw & fries.

RAVIOLI (V, VGN)

Pea and shallot pocketed pasta with sunblushed tomato, baby onions, garlic, olive oil & fresh basil.

SIRLOIN OR RIBEYE

Salt aged, served with roast tomato, chips & creamy pepper sauce.

Supplement 17

SIDES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, CHEESY GARLIC BREAD, GARLIC BREAD

DESSERT

ETON MESS

Berries, whipped cream & fresh meringue.

LEMON CHEESECAKE

Berry compote & Chantilly cream.

STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream.

RASPBERRY & FRANGIPANE TART (VGN, GF)

with winter berry compote.

2 courses £28pp

3 courses £35pp



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items



It's
**EASTER
TIME**

ten sq

hotel
BELFAST