

The Veagh

SAMPLE MENU

STARTERS

Soup of the day
Tiger prawn and coconut Thai soup
Warm duck, bean sprout fried noodles
Fried mackerel cooked with tomatoes and garlic
Chicken liver pate with plum marmalade and tomato bread

MAINS

Seared loin of lamb with buttered mash and thyme gravy
Roast chicken with mozzarella and garlic stuffing
Fried haddock with korma sauce and homemade chips
Slowly cooked beef cheek with mash and shitake mushroom sauce
Braised pork belly with sticky white and red onions and crisp
sweet potato
Roast fillet of salmon with roast new potatoes and béarnaise sauce

DESSERTS

Warm chocolate tart
Rhubarb and ginger compote with mascarpone cream
Fresh strawberry meringue mess

Tea/Coffee