PORTRUSH ATLANTIC HOTEL

LUNCH/ DINNER MENU

STARTERS

Seasonal soup of the day, warm crusty bread Salt and Chilli Shredded Chicken Bruschetta (V) Loaded Potato Skins (V)

MAINS

Oven Roasted Cod, Charred Tenderstem Brocolli, Dauphinoise potatoes with lemon caper Hollandaise (GF) Grilled Chicken Breast served with Caramalised Onion, Garlic Field Mushroom Roasted Tomato and Chips (GF) Confit Duck Leg, Colcannon, Charred Tenderstem Brocolli and a Plum Sauce Gnocchi Florentine (V)

DESSERT

Raspberry Roulade Chocolate Fudge Cake served with Ice Cream Selection of Ice Creams

Tea/ coffee.

2 Courses: £24.95pp 3 Courses: £27.95pp

GF- Can be made Gluten Free. V- Vegan/ vegetarian dish.