

# Boxing Day Lunch Menu

THE  
PORTHOLE

## Vegetable Broth 1,2,14

Homemade Guinness bread

## Soup of the Day *ask server for allergens*

House baked bread

## Prawn Cocktail 2,3,4,7,9

Marie rose sauce , mixed leaf salad, Homemade Guinness Wheaten bread

## Slow Roasted Irish Silverside 1,2,4,7,14

Roast gravy & Yorkshire pudding

## Roast Sirloin of Beef (£2 Supplement)

1,2,4,7,9,14

Rich pan gravy & Yorkshire pudding

## Roast Turkey and Ham 1,2,7,14

Sage & onion stuffing, red cabbage gel and gravy

## Roast Leg of Lamb 1,2,4,7,14

Yorkshire pudding, roast gravy

## Catch of the Day *ask server for allergens* (All of the above served with creamy mash, roast potatoes and a selection of vegetables)

### SIDES 4.00

\* gluten free

Triple cooked chips\* Seasonal vegetables

French fries Garlic fries\*

Champ\* Steamed Rice\*

Chilli fries and lemon mayo Tobacco onions

Caesar salad House salad\*

### SAUCES (GF) 2.75

Peppercorn Cream / Mushroom and Bushmills

Cream / Gravy

## Seafood Chowder 1,2,3,5,7,8,14

Shellfish, cod, salmon, smoked haddock in a potato cream broth served with homemade Guinness wheaten bread

## Salt & Chilli Scampi 2,3,4,7

In breadcrumbs with stir fry veg garnish, garlic dip & your choice of side dish

## Peppered Chicken 7

Crispy tobacco onions, homemade creamy pepper sauce & your choice of side dish

## Thai Red Curry 5

Stir fried vegetables and your choice of side dish

*Chicken, Vegetable or Seafood*

## Beer Battered Donegal Cod 4,5

Middleton battered, chilli & minted peas, charred lemon, house tartare and your choice of side dish

**Main Course 18.95**

**Two Courses 21.95**

**Three Courses 24.95**

### Key to Allergens

1: Celery

2: Cereals containing gluten

3: Crustaceans

4: Eggs

5: Fish

6: Lupin

7: Milk

8: Mollusc

9: Mustard

10: Nuts

11: Peanuts

12: Sesame seeds

13: Soya

14: Sulphur Dioxide

If you have any food allergies or intolerances, please speak to a Manager or Supervisor