

**RESIDENT'S MENU**

**APPETISERS**

**Portavogie Prawns**

Prawns Pan Fried with Garlic and Chive Butter served with Gubbeen Chorizo and Homemade Garlic Bread

**Stuffed Mushroom**

Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic dressing (V)

**Salt 'N' Chilli Chicken**

Lightly Battered Served with Soy Sauce and Peanut dip (N)

**Irish Whiskey Glazed Spare Ribs**

Served with a Sticky B.B.Q Sauce (DF) (GF)

**Soup**

Soup of the Day accompanied with a Freshly Baked Roll



**MAINS**

**Roast Fillet Of Hake**

Served on a Bed of Crisp Kale, topped with Lemon and Lime Sauce (H)

**Grilled Rockvale Chicken**

Chicken Supreme, Served with Leek and Pesto Sauce topped with 'Smoke House' Bacon and Salt-Crusted Mini Baked Potatoes

**Roast Lamb Rump**

Broad Beans, Pea and Mint Pure, Confit Shallot, Lamb Jus (GF) (DF)

**Crispy Half Duck**

Served with Tenderstem Broccoli, Port & Cherry Sauce (GF) (DF)

**8oz Dexter Beef Burger**

Brioche bun, Smoked Bacon Jam, Fivemiletown Smoked Cheese

**Vegetable Tartlet**

Served with Green Salad and White Truffle Oil (V) (H) (V)

**All of the above served with chef's selection of Vegetables and Potatoes**



**DESSERT**

(Extensive menu to follow)

(V) Vegetarian | (H) Healthy | (N) Contains Nuts | (GF) Gluten Free | (DF) Dairy Free | (V) Vegan



**EWING'S**  
BELFAST FISHMONGERS

**DIAGEO**

**DILLON BASS**  
WINES & SPIRITS

## Desserts

### Strawberry and Vanilla Pavlova

Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream

### Home-made Cheesecake

Tullyglass Cheesecake of the day served with Vanilla Ice-Cream

### Sticky Toffee Pudding

A Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce

### Classic Black Forest Gateau

Black Forest layer cake, sandwiched with Whipped Cream and Cherries topped with Chocolate curls

### Double Chocolate Profiteroles

Crisp Choux Pastry drizzled with rich Chocolate sauce

### Granny Smith Crumble Tart

Honey crème fraîche and Madagascan Vanilla Custard

### Caramel Popcorn Hot Fudge Sundae

Vanilla Ice-Cream with chunks of Caramel served with hot Fudge sauce

### Selection of Cheeses

A variety of Cheese Biscuits accompanied with Onion Marmalade

### Vegan Chocolate Cake (GF) (DF) (V) (V)

Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream

## Hot Beverages

### Espresso

£2.30

Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans

### Americano

£2.80

Prepared by brewing espresso with added hot water, giving it a similar strength to, but different flavor from, drip coffee

### Cappuccino

£3.20

An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam

### Caffè Latte

£3.20

A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it. Some prefer to add syrup or extra espresso to the recipe

### Caffè Mocha

£3.60

A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte

### Macchiato

£3.50

An espresso with a small amount of foamed milk on top. The name macchiato means "marked."

### Hot Chocolate

£3.60

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!

### Tea (Various Flavours)

£2.20

### Speciality Teas

£2.95

### Monin Syrup Shot (Various Flavours)

£0.50

## Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish  
£4.95



Calypso  
£4.95



French  
£5.60



Local Suppliers proud to be associated with Tullyglass

Any Food Allergies please notify our Service Staff

Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free please contact service for details

(DF) Dairy Free

(V) Vegan Option

(V) Vegetarian Option

(N) Contains Nuts