

Easter Sunday

APPETISERS

Soup of the Day

Homemade Soup Served with Freshly Baked Wheaten Roll ✱ (V) (DF) (VEGAN)

Crispy Breaded Brie Wedges

Tomato, Chilli Chutney, Mixed Greens (V) (GF) (DF) (VEGAN)

Prawn and Smoked Salmon Cocktail

Breaded King Prawn with Melon, Cherry Tomatoes Mint and
Pickled Ginger with Red Pepper Vinaigrette

Edamame Garden Salad

A Vibrant Salad Combining Fresh Greens, Butternut Squash, Pomegranate, Red Onions, Cherry Tomatoes, Radish and Cucumber
Tossed with a Honey Mustard Dressing (V) (VEGAN)

Honey Chilli Chicken

Chicken Strips, Asian Spices, Lime Aioli, Homemade Sweet Chilli Sauce (GF)



MAINS

McAllisters Trio Of Meats

Roast Trio of Gammon, Beef Eye and Turkey Breast served with Yorkshire Pudding Filled with Irish Stuffing and
Pig in Blankets served with Medley of Potatoes, Vegaeables and Gravy

Blackened Salmon

Oven-Baked Blackened Salmon served withone Pan Herb Sauce, Vegetables and Cajun Cream Sauce (GF)

Prosciutto-Wrapped Chicken Supreme

Wild Mushroom Cream, Champ Potatoes, Asparagus

Roast Lamb Cuttlets

Garlic and Rosemary Roasted, Medley of Vegetables, Creamy Mashed Potatoes and Herb Butter (GF)

Seabass and Scallops

Tender Fillet of Seabass paired with Lemon Basted Scallops Served with slices of Herb - Roasted Baby Potatoes,
Vegetables, Lemon Caper Sauce (GF)

10oz Sirloin Steak

Prime Cut of Beef Loin Cooked to your liking served with Grilled Tomato, Homemade Onion Ring,
Choice of Sauce and Side (GF) (DF)
(£10 Supplement)

Vegan Wellington

Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)



DESSERT

(Please Turn Over)

Desserts

Pavlova Sphere

Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (V) (GF)

Poached Apple Tart

With Carmel Sauce & Vanilla Ice Cream (V)

Sticky Toffee Pudding

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)

Mango and White Chocolate Cheesecake

Layers of Mango Puree, White Chocolate Cheese, Thin Biscuit Base, Berry Coulis

Classic Crème Brûlée

Classic Crème Brûlée with Winter Berries & Viennese Biscuit (V)

Trio Of Ice Cream

Raspberry Ripple, Honeycomb and Vanilla (V) (GF)

Vegan Chocolate Cake

Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)