



# DUNLUCE LODGE

PORTRUSH

## HAPPY MOTHER'S DAY

### STARTERS

#### PORK

Ham Hock and Armagh Apple Sausage Roll, Sage, Pickled Walnut Ketchup  
(G, C, E, M, S, SD)

#### CLASSIC POTATO AND LEEK SOUP

Salted Butter, Stout Soda Bread  
(G, M, S, SS, SD)

#### WHISKEY CURED SALMON

Kelp Pesto, Dill Emulsion, Trout Roe  
(G, F, M, N, S)

#### ST TOLA GOAT CHEESE

Beetroot Ketchup, Sweet Walnut, Mixed Leaf Salad  
(M, N, S, SD)

### MAIN COURSE

#### BEEF

Seared Lisdergan Irish Sirloin Steak, Yorkshire Pudding, Glazed Carrot, Parsley and Horseradish Purée, Red Wine Jus  
(G, C, E, M, S, SD)

#### LAMB

Rump of Murley Lamb, Grilled Swede, Pickled Onion, Lamb Jus Gras  
(M, SD)

#### HALIBUT

Roasted Wild Halibut, Celery Purée, Sauté Spinach, Warm Tartare Sauce  
(C, M, F, SD)

#### RISOTTO (VG)

Roasted Beetroot, Fried Garlic and Chive

*All Mains Served with Traditional Champ and Seasonal Vegetables  
(M)*

### DESSERT

#### TREACLE AND GINGER PUDDING

Stem Ginger and Treacle Pudding, Bushmills Whiskey and Muscovado Sauce, Yellowman Ice Cream  
(G, E, M, SD)

#### DUNLUCE 'SIGNATURE' BAKED ALASKA

(S, E, M, G)

#### CHOCOLATE

Chocolate and Salted Caramel Delice, Maple and Walnut Ice Cream  
(M, E, G, L, N, S, SS)

#### SOYA BAVAROIS

Seasonal Fruit Bavarois, Maple and Pecan Nut, Blackcurrant Sorbet  
(N, L, SS)

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our kitchens. Allergens C=Celery G=Gluten Cr=Crustaceans E=Eggs F=Fish L=Lupin M=Milk Mo=Molluscs Md=Mustard N=Nuts P=Peanuts SS=Sesame Seeds S=Soya SD=Sulphur Dioxide