

Table D'hote Menu

Chef's Homemade Soup of the Day (V) (G)

Warm Bread and Ballyrashane Butter

Smoked Glenarm Salmon

Served with Buttermilk Wheaten Bread, Pearl Capers, Cracked Black Pepper, Lemon

Chicken Tikka

Tender Cubes of Chicken, Marinated in Yogurt, Garlic, Ginger & Spices, Cooked over Charcoal served with Roast Lightly Spiced Green Peppers & Onions

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### **Chargrilled Chicken Supreme (G)**

Set on Colcannon Mash, Roast Local Lavender Carrots,  
Redcurrant and Thyme Jus

### **Chargrilled 10oz Sirloin Causeway Steak (supplement of £5.00 applies)**

Served with Roast Plum Tomato, Skin on Rooster Potato Fries, Black Pepper & Bushmills  
Whiskey Cream

### **Blackened Seabass**

Served with Warm Comber Potatoes, Pak Choi Salad and Lemon Grass Butter

### **Spinach, Goats Cheese & Tomato Tartlet (V)**

Cheery Tomato Sauce, Comber Potatoes, Heirloom Tomato, Fivemiletown Goats Cheese

**All of the above served with Chef's Selection of Seasonal Vegetables**

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Raspberry and Lemon Curd Cream Brulee

Homemade Butter Shortbread, Crisp Brown Sugar Crust

Lemon Meringue

Sicilian Lemon, Sweet Pastry Base & Soft Mallow

Warm Flourless Chocolate Cake (G)

Served Warm with Vanilla Bean Ice Cream

Ramada Plaza Summer Coconut Sundae,

Served with Coconut Ice Cream, Banana Muffin Crumble, Pineapple and Mint Salsa

Gluten Free Desserts Available

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**Continental Tea or Coffee**