



# LUNCH MENU

## *Appetizers*

Homemade Vegetable Broth <i>Made with in House Stock and served with Melba Toast</i>	4.80
Chef's Choice Soup <i>Prepared Daily from Fresh Ingredients please ask your server for more details</i>	4.80
Egg Mayonnaise <i>Mayo topped Hard Boiled Egg Served over Crisp Shredded Lettuce, Red Onion, Sweetcorn, Tomato &amp; Cucumber</i>	4.80
Fan of Melon <i>Honey Dew Melon Cut into a stylish fan served with Raspberry Coulis, Pineapple &amp; Glazed Cherry</i>	4.80
Corn on the Cob <i>Warm Buttery Corn on the Cob</i>	4.80
Prawn Cocktail <i>Greenland Prawns in Marie Rose Sauce served over little Gem Lettuce with Cucumber &amp; Sharp Lemon Wedge</i>	6.25
Garlic Mushrooms stuffed with Cheese or Pâté <i>Close Cup Mushrooms stuffed with either Cheese or Pate &amp; Deep Fried in Batter, topped with Homemade Garlic Butter</i>	5.90
Fried Potato Skins <i>Filled with Cheddar, Spring Onion &amp; Bacon Pieces</i>	5.90
Home Made Pâté <i>Chicken Liver Pate served with Hot Buttered Toast</i>	5.90
Chicken Goujons <i>Homemade Seasoned Breaded Goujon Fillets with choice of Sweet Chilli, BBQ or Garlic Mayo Dip</i>	6.25
Deep Fried Brie <i>Soft French Cheese cooked in Crisp Batter served with Raspberry Coulis</i>	6.25

*For allergy advice please ask server*

## ***Main Course***

Roast Chicken*	13.25
<i>Half Chicken Roasted and served over Traditional Curran Court Stuffing, topped with Gravy</i>	
Chicken Maryland Breast *	13.65
<i>Battered Banana, Battered Chicken Breast, Pineapple Pieces, Sweetcorn Kernals &amp; Bacon</i>	
Cajun Chicken *	13.25
<i>Pan Fried Chicken Fillet, Coated in Cajun Spices &amp; presented with a Coleslaw Salad</i>	
Lasagne *	12.50
<i>Steak Mince Meat Lasagne with Bubbling Cheese top served with toasted Garlic Slices</i>	
Curry	12.85
<i>Mild Fruity Curry made with Chicken, Beef or Vegetables</i>	
Scampi *	13.25
<i>Breaded Wholetail Whitby Scampi, Deep Fried until Golden with a Homemade Tartar Sauce Dip</i>	
Salmon *	13.95
<i>Grilled Scottish Salmon served with a White Wine and Dill Sauce</i>	
Rainbow Trout *	13.40
<i>Grilled Trout, Locally Sourced in Crumlin, topped with Flaked Almonds</i>	
Mushroom Stroganoff	14.65
<i>Mushrooms cooked in Butter, Spring Onion, Garlic, Red wine, French Mustard &amp; Fresh Cream served on a Bed of Rice</i>	
Vegetarian Lasagne *	12.50
<i>Layered Pasta, Onion, Mushrooms, Cauliflower, Broccoli, Mixed peppers, in a Tomato Sauce, with a Bubbling Cheese Top</i>	
Vegeterian Farfalle *	12.85
<i>Dickie Bow Pasta served in a Creamy Garlic White Wine Sauce with Onions, Mushrooms, Peppers &amp; Corquette topped with Bubbling Cheese</i>	
Roast Beef & Stuffing *	13.95
<i>Roast Topside of Beef Rolled &amp; Stuffed with Onions, Breadcrumbs, Parsley &amp; Butter Coated in Gravy</i>	
Stuffed Pork Fillet *	13.65
<i>Stuffed and Sliced Locally Sourced Prime Pork Fillet presented with Gravy</i>	

## ***Main Course***

Lamb Cutlets *	14.15
<i>Double Lamb Loin Cutlets served with a side of Mint Gravy</i>	
Grilled Gammon *	13.60
<i>Freshly Cut Gammon Steak with Pineapple cooked in Brown Sugar and Cider</i>	
Roast Turkey & Ham *	13.95
<i>Stuffed Co. Antrim Reared Turkey, Roasted and Rolled with Ham and served with Gravy</i>	
Minute Steak 8oz *	16.95
<i>Cooked to order Succulent Northern Irish Sirloin Steak served with a side of Creamy Peppercorn Sauce</i>	
Grilled Sirloin 12oz *	20.95
<i>Cooked to order Succulent Northern Irish Sirloin served with a side of Creamy Peppercorn Sauce</i>	
Roast Lamb *	14.75
<i>Sliced Roast Leg of Lamb served with a side of Mint Gravy</i>	
Curran Court House Salad	12.30
<i>Traditional plated all in Salad made with your choice of Home Roasted Ham, Chicken or Beef</i>	
Caesar Salad	13.60
<i>Sliced Chicken Breast, Bacon, Crisp Salad &amp; Homemade Croutons drizzled with Caesar Salad Dressing</i>	
Open Prawn Sandwich	13.60
<i>Buttered Wheaten Bread covered in Greenland Prawns along side an all the trimmings Salad with Marie Rose Sauce</i>	

\* includes one of the following sides

Thick Cut Chips, Creamed, Boiled, Champ, Baby Boiled, Salad

Garlic chips £0.75 extra

Chef's Choice Vegetables also served on \* Meals

*For allergy advice please ask server*

## *Side Orders*

French Fried Onions	
Sauté Onions	
Mushrooms	2.70
Chips	
Roasted	
Creamed	
Boiled	
Champ	2.65
Garlic Chips	
Garlic Potatoes	3.65
Garlic Bread	
Side Salad	2.85
Coleslaw	2.10
Peppered Sauce	
Chasseur Sauce	
Mexican Sauce	2.65