

HAPPY Mother's DAY

benedicts

To Start

Benedicts' Salt 'n' Chilli Chicken

Strips of chicken coated in a blend of cayenne pepper, garlic and chilli spices with Asian salad, naan bread and sweet chilli mayonnaise

Garlic Mushrooms (v)

Roast button mushrooms sautéed in garlic & white wine cream and toasted sourdough, parmesan shavings and micro herbs

Goat's Cheese Crostini (v)

Goat's cheese, rocket, sun-dried tomatoes, red onion jam, sourdough bruschetta, balsamic and pesto

Cream of Vegetable Soup (v)

Served with an oven baked roll

Two Cheese Garlic Bread (v)

Toasted slices of Parisian baguette smothered with garlic herb butter with melted mozzarella and cheddar cheese

Teriyaki Duck

Confit of duck, soya vinaigrette and napa salad

Seafood Chowder

Cod, prawns, mussels, smoked salmon, clams, squid, smoked bacon, leeks and cream sauce served with wheaten bread

Main Course

Smoked Cod

Served on buttered mash, savoy cabbage and smoked bacon finished with white wine and seafood cream sauce

Benedicts' Salt 'n' Chilli Chicken

Strips of chicken coated in a blend of cayenne pepper, garlic and chilli spices with Asian salad, naan bread and sweet chilli mayonnaise

Peppered Pork Fillet

Coated in a crushed peppercorn seasoning with champ, tobacco onions and peppercorn sauce

Linguine (v)

Linguine pasta, white wine and garlic emulsion, peas, spinach, sun-dried tomatoes crème fraîche and a lemon gremolata

Deep Fried Brie (v)

Breaded wedges served with a spiced pear and walnut salad

Bushmills' Chicken

Served on colcannon mash with parsnip crisps and Bushmills' whiskey cream sauce

Turkey and Ham

Oven roasted crown of turkey and cured ham with homemade stuffing, champ and cranberry jus

Benedicts' Peppered Chicken

With creamy champ, peppercorn sauce and tobacco onions

10 oz Sirloin Steak

Causeway prime sirloin served with grilled tomato, field mushroom and beer battered onion ring

Sauces : Peppercorn, Bushmills' whiskey cream, garlic butter, rosemary jus, Bearnaise

All mains are served with a side of your choice:

Chips, champ, garlic potatoes, sweet chilli potatoes, tobacco onions, seasonal vegetables, sweet potato fries, side salad

Dessert

Eton Mess

Traditional dessert of crushed meringues, fresh cream, fresh strawberries and fruit purée

Benedicts' Banoffee

Served with fresh Chantilly cream and chocolate & butterscotch sauce

Salted Caramel and Chocolate Tart

With fudge ice cream, chocolate & butterscotch sauce

Sticky Toffee Pudding

Steamed sticky toffee pudding with rich hot toffee sauce and vanilla ice cream

Raspberry Ruffle Cheesecake

Creamy coconut and raspberry infused cheesecake flecked with chocolate bits on a traditional biscuit base with coconut ice cream

Tea / Coffee

(a discretionary 10% service charge for parties of 6 or more applies)

Food allergies and intolerances - If you have any special dietary requirements please speak to our staff about the ingredients in your meal when ordering

