

Easter Menu

benedicts
2 COURSE - £25
3 COURSE - £28

STARTERS

Soup Of The Day

With croutons, chives and an oven baked roll

Salt 'n' Chilli Chicken

Chicken breast strips coated in garlic and chilli spices, Asian salad, naan bread, basil oil, mayonnaise and sweet chilli sauce

Mac 'n' Cheese

Deep fried mac 'n' cheese fritters with organic leaf salad and sriracha mayo

Two Cheese Garlic Bread

Oven baked parisien with garlic and herb butter, topped with mozzarella and cheddar

Duck and Orange Salad

Crispy duck with charred orange, cherry tomatoes, crispy shallot on rocket and watercress salad and orange vinaigrette

Prawn Cocktail

Atlantic prawns in Marie Rose sauce, iceberg lettuce with sundried tomato, red onion and homemade Yardsman Stout wheaten bread

MAINS

Smoked Cod

Locally smoked cod on a bed of champ with bacon and leek sauce and crispy leeks

10oz Sirloin Steak (£6 supplement)

Northern Irish sirloin with half roast tomato, Portobello mushroom, beer battered onion ring and sauce of your choice

Vegetable Flatbread

Mediterranean vegetable panache on homemade flatbread with vegan cheese, sour cream and siracha

Salmon

Pan seared salmon fillet on a bed of garlic sauteed kale and spinach with boulangere potatoes and hollandaise

Sauces: Peppercorn and brandy, Chorizo, Signature gravy, Hollandaise

Sides: Chips, Champ, Plain Mash, Garlic Potatoes, Sweet Chilli Potatoes, Tobacco Onions, Seasonal Vegetables, Sweet Potato Fries, Rocket and Parmesan Salad

Benedicts' Peppered Chicken

Chicken breast, champ, tobacco onions and a brandy and peppercorn sauce

Chorizo Chicken

Chicken escalope marinated in smoked paprika and cayenne, served with crispy chorizo and crushed Comber potatoes

Leg of Lamb

Slow roasted leg of Mourne lamb on a bed of champ with buttered greens and a redcurrant jus

Roast Turkey and Ham

Roast County Antrim turkey, honey roast ham, sage and onion stuffing, champ and gravy

Roast Beef

Roast sirloin of Northern Irish beef on a bed of champ with Yorkshire pudding and Benedicts' signature gravy

DESSERTS

Salted Caramel and Chocolate Brownie

With chocolate and toffee sauce and Oreo ice cream

Benedicts' Sundae

Mixed berries, chocolate sauce, toffee sauce, meringue, strawberry sauce, raspberry coulis, Chantilly cream and honeycomb ice cream and crushed honeycomb

Sticky Toffee Pudding

Steamed pudding, hot toffee sauce and vanilla ice cream

Creme Egg Cheesecake

With raspberry coulis, fresh strawberries and raspberry ripple ice cream

A discretionary 10% service charge will be added to tables of 6 or more

FOOD ALLERGIES AND INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.