



CUSTOMS HOUSE

BOUTIQUE HOTEL & RESTAURANT

SUNDAY LUNCH

STARTERS

Classic Prawn Cocktail

Served with home-made wheaten bread

Warm Smoked Chicken Caesar Salad

Cos, parmesan, grilled pancetta and sundried tomatoes drizzled in Caesar dressing

Our Soup

Cream of vegetable soup served with a freshly baked bread roll

Seafood Chowder

With our homemade wheaten bread,

Chicken & Mushroom Vol-Au-Vent

Served with a petite salad

£5

MAIN COURSE

Roast Topside of Fermanagh Beef

Honey Roasted Lion of Gammon

Roast Stuffed Loin of Fermanagh Saddleback Pork

Traditional Roast Turkey & Ham with Sage & Onion Stuffing

Steamed Donegal Salmon in a Tarragon & White Wine Sauce

Roast Leg of Irish Lamb

Stuffed Breast of Chicken Wrapped in Bacon

Roasted Red Pepper & Goats Cheese Salad

(All of above served with a choice of seasonal vegetables, creamed potatoes, roast potatoes and garlic potatoes)

£13

DESSERT MENU

Pavlova

Sticky meringue base topped with fresh cream & seasonal fruits

Customs House Apple/Rhubarb Tart

Served with Homemade vanilla Ice Cream and crème Anglaise

Sherry Trifle

Topped with Chantilly cream

Baileys Cheesecake

Coconut base with a light baileys liquor & chocolate topping with freshly whipped cream