

MANOR HOUSE COUNTRY HOTEL
BELLEEK RESTAURANT



MANOR HOUSE
COUNTRY HOTEL

Two Course £34.50

Three Course £40.00

The Belleek Restaurant's delicious menu has been tailored to showcase our team's culinary skill and commitment to using the freshest locally sourced produce. Our Wine Selection features wines from across the globe that will perfectly pair with your plate. The restaurant's location is as exquisite as our menu. Looking out towards Lough Erne, you might occasionally see swans, sails and enthusiastic anglers attempting to catch a fish or two. In the distance you can see the Cliffs of Magho and close by you can enjoy views of Hay Island.

We hope you enjoy your dining experience.

Starters

Pea Soup

Chorizo, Crouton
1.3.7.8.11 GF Available

Kilkeel Crab (£3.00 supplement)

Apple, Celery, Citrus
2.7.9. GF

Heirloom Tomato

Jelly, Crumble, Basil, Burren Balsamic
7.8.12 GF

O'Doherty's Pork Belly

Armagh Apple, Blackberry, Honey, Mustard, Jus
9.10.12. GF

Vegetable Salad

Aubergine, Mixed Vegetables & Herbs, Pickle Onion
7.12. GF

Allergen Information

1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts Namely, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs, 15. Mushroom, GF. Gluten Free

Main Courses

Pan Fried Sea Bass

Shellfish Cream, Sweet Potato, Tomato, Sea Herbs
4.6.7.12. GF

Fermanagh Lamb (£5 Supplement)

Black Garlic Potato, Pea, Mint, Jus
1.3.6.7.9.12. (GF Available)

Spinach & Ricotta Tortelloni

Herb Cream, Kale, Pickles, Cheese
1.3.7.12

Monkfish

Fennel, Citrus, Puffed Rice
4.7.12. GF

Pan Fried Chicken & Black Bacon

Corndale Nduja, Madeira Sauce
1.6.7.9.15. GF

Irish Beef Fillet (£9.00 supplement)

Braised Featherblade, Onion, Jus
7.9.12. GF

Allergen Information

1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts Namely, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs, 15. Mushroom, GF. Gluten Free

Desserts

Pina Colada Chocolate Shell

Coconut, Pineapple, White Chocolate, Malibu
6.7.8. GF

Limoncello Panna Cotta

Tuile, Lemon, Crumble, Meringue, White Chocolate Ice Cream
1.3.7.12

Chocolate Tart

Orange, Hazelnut
1.3.7.8

Clandeboye Yoghurt & Blueberry Cheesecake

Hazelnut Sable, Oat Crumble, Jersey Ice Cream
1.3.7.8

Selection of Artisan Cheese (£5.00 Supplement)

Grapes, Seasonal Preserve, Crackers, Walnut & Raisin Toast
1. 7. 8. 12. (GF Available)

Allergen Information

1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts Namely, 9. Celery,
10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs, 15. Mushroom, GF. Gluten Free