



THE FRENCH ROOMS

BUSHMILLS

EXAMPLE MENU

**Sunday
Lunch at
The Café**





Sunday Lunch

2 Course Lunch 15.85

3 courses - 3.65 supplement

To start your meal

Cup of Jocelyne soup

A tomato based French onion soup with a cheesy crouton.

Donegal smoked salmon

with a drizzle of olive oil and served with wheaten bread, lemon and capers. (1.45 supplement)

Chicken liver pâté

Smooth with a hint of fig chutney.

Mediterranean salad

with dressed leaves, tomato, olives, cucumber, onion & feta cheese.

Prawn pot

with a spicy cocktail sauce. (1.45 supplement)

Stuffed peppers

with a 'Love olive' chilli, basil & garlic hummus.

Boudin bruschetta

Creamy goats cheese with grilled French black pudding on dressed leaves & honeyed walnuts and served with 'Passion Preserved' apple jelly.

North Coast Smoke-house salmon pâté

with a hint of horseradish.



Breads & dips

Freshly baked rustic bread with 'Kookycok' pesto and flavoured oils.



Gratuity policy

For parties over 6 people we add a discretionary 10% for gratuities on food. Gratuities are shared by both front of house and kitchen staff.

Allergen policy

If you are concerned about ingredients please let us know before you order and we will check with the Senior Chef. Though we make every effort to prevent cross over of food allergen ingredients we cannot guarantee complete absence of traces of all food allergens.

Main Dishes

Roast breast of chicken

with an apricot and crispy bacon stuffing (GF) wrapped in cured ham and served with a light gravy.



Plaice fillets

with a chilli, lemon & herb butter and a wedge of lemon.

Barbary duck breast

oven cooked & served pink with an orange and Cointreau jus. (2.45 supplement)

Grilled sirloin steak

Prime Irish beef steak (10 oz) garnished with dressed leaves & served with garlic butter or a pepper cream sauce. (2.85 supplement)

Cajun French sea bass

with house made spiced Cajun rub, oven baked & drizzled with a fragrant Thai infused rapeseed oil dressing.

Grilled fillet steak

Prime Irish beef steak (7 oz) garnished with dressed leaves and served with garlic butter or a pepper cream sauce. (5.85 supplement)

Gourmet grocer platter

Selection of small bites including cured meats, Camembert, smoked salmon, gherkins, olives and rustic bread.

Minute steak sandwich

4 oz sirloin cooked medium & served on rustic bread with French fries, dressed leaves and pepper mayonnaise.

Roast suprême of chicken

free range Irish, infused with our house barbecue marinade, oven roasted and served with a creamy honey mayo dip.

Guinea fowl forestière

Roast supreme and served with a creamy forest mushroom sauce.

Wild mushroom tart

Crisp puff pastry filled with a Tom & Ollie tomato tapenade topped with wild mushrooms cooked in soya cream and garnished with dressed rocket. V

Bourguignon beef burger

Prime Irish beef mince marinated in red wine & Dijon mustard with herbs de Provence, served on a brioche bap with sauteed onions & mushrooms topped with melting Emmenthal cheese, gherkins, dressed rocket, and garlic mayonnaise.

With a GF seeded bun (.95 supplement)

Above served with seasonal vegetables and potatoes except the beef steaks & burgers which are served with French fries.

Desserts



Crème brûlée

served with the perfect accompaniment langue de chat 'cat tongue' delicate buttery cookies.

Macaron duo

Hand made French macarons, light as a feather and garnished with fresh berries. **GF**

Petits fours

A changing selection of bite size delights.

Tarte tatin

A traditional French apple dessert with toffee sauce & fresh cream.

Vegan toffee pudding

Spécially adapted for guests with intolerances this gluten free, dairy & egg free pudding is a delicious take on a popular classic. **GF V**
Add a scoop of Tickety Moo vanilla. (.95 supplement)

Ice cream trio coupe

Tickety Moo Selection of honeycomb, strawberry & Valrhona chocolate with a chocolate sauce & wafers.

Croque banane

Toasted brioche with banana & a sweet creamy filling topped with a toffee sauce & served with vanilla ice-cream.

Chocolate fondant

A moist chocolate pudding served with whipped cream.

Hazelnut sundae

Tickety Moo's take on Ferrero Rocher ice cream with a hot Nutella sauce & chopped hazel nuts.

Clementine & almond cake

A moist flourless cake made with ground almonds drizzled with a hot Cointreau & orange sauce & served with fresh cream. **GF**

GF = Gluten Free
V = Suitable for Vegans

Cheese Choice

with fig chutney and a cheese cracker selection.

Boilie goat's cheese
or Camembert

With a glass of
Ruby Port 4.00

or a bottle of
Churchill's Reserve
200 ml bottle 14.85

