



**LEIGHINMOHR**  
HOUSE HOTEL

**Soup of the Day**

*served with crusty white bread roll*

**Fivemiletown Brie Fritter**

*plum and apple chutney*

**Salad of Sweet Crayfish Tails**

*mango, lime and curry dressing*

**Confit Duck Spring Rolls**

*asian style dipping sauce*

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**8oz Chargrilled Sirloin Steak**

*sautéed button mushrooms peppercorn cream sauce*

**Supreme of Chicken, with Sunblush Tomato**

*wrapped in pancetta served with a fennel & parmesan cream*

**Seared Salmon,**

*with peas, prawns & dill*

**Spinach, Basil and Ricotta Crepe**

*parmesan glaze*

***Served with Chefs Selection of Potatoes and Vegetables***

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**Pavlova, Fresh Cream, Seasonal Fruits**

**Profiteroles with Dark Chocolate Ganache**

**Tiramisu Marsala Anglaise**

**Raspberry and White Chocolate Cheesecake**

**Freshly Brewed Tea or Coffee**

*with mints*

**Two Courses    £18.95**

**Three Courses    £21.95**