



## Lunch Menu

<b>Freshly Prepared Soup of The Day (2,12)</b> Served with a Crusty Roll	£4.75
<b>Deep Fried Brie (2,4,7)</b> Mixed Leaves, Cranberry & Peach Chutney	£7.50
<b>Crispy Crab Fish Cakes (2,4,5,7)</b> Shrimp Orzo Pasta, Velouté	£7.95
<b>Salt &amp; Chilli Chicken Strips (2,5,7)</b> Napa Slaw & Chilli Aioli	£7.50
<b>Breaded Stuffed Mushrooms (2,4,6,7,13)</b> Served with Salad Garnish & Garlic Aioli	£7.25

### Food Allergens – Listed Beside Each Menu Item

1. Celery	5. Fish	9. Mustard	13. Soya
2. Gluten	6. Lupin	10. Nuts	14. Sulphur Dioxide
3. Crustaceans	7. Milk	11. Peanuts	
4. Eggs	8. Molluscs	12. Sesame Seeds	



# SEAGOE HOTEL

- Chargrilled Chicken with Mango & Honey Madras Mayo (2,4)
- Roast Beef, Lemon Rocket, English Mustard & Shaved Parmesan (2,7,9)
- Tuna, Red Onion & Watercress (2,5)
- Chargrilled Chicken, Parmesan & Basil Pesto (2,7)
- Baked Ham, Fivemiletown Cheddar, Plum & Apple Chutney (2)
- Avanti Style Salad Sandwiches (2)

**Sandwiches: £5.25 Toasted Sandwiches: £5.95 All Sandwiches Available as a Soup Combo: £8.95**

**Cajun Style Chicken Panini (2,6)** £7.95  
Served with a Salad Garnish

**Mediterranean Vegetable & Goats Cheese Panini (2,6)** £7.95  
Served with a Salad Garnish

**Warm Thai Chicken Salad (6,7)** £9.95  
Oriental Stir-fry, Curry Oil, Soy Dressing & served on Artich Bread

**Super Food Salad (6,9)** £12.95  
Quinoa, Bulgur Wheat, Butternut Squash, Pomegranate Seeds, Red Peppers, Edamame Beans, Pumpkin Seeds & Coriander

**Smoked Chicken Clubhouse (2,6)** £10.95  
Avocado Puree, Crispy Bacon & Skinny Fries

**Open Steak Sandwich (2,7)** £17.95  
Topped with Confit of Mushrooms & Onions, Tossed Salad, Mustard Mayo & Triple Cooked Chips

#### Food Allergens – Listed Beside Each Menu Item

- |                |             |                  |                     |
|----------------|-------------|------------------|---------------------|
| 1. Celery      | 5. Fish     | 9. Mustard       | 13. Soya            |
| 2. Gluten      | 6. Lupin    | 10. Nuts         | 14. Sulphur Dioxide |
| 3. Crustaceans | 7. Milk     | 11. Peanuts      |                     |
| 4. Eggs        | 8. Molluscs | 12. Sesame Seeds |                     |



<b>Large Chicken Caesar Salad</b>	£10.95
<b>Crispy Breaded Chicken Goujons (2,4,6,7)</b> Served with Salad Garnish & Choice of Side	£11.95
<b>House Curry</b> Ask Server for Details	£12.95
<b>Traditional Fish &amp; Chips (2,4,5,6,7)</b> Served with Tartar Sauce, Mushy Peas, Bread & Butter	£12.95
<b>Battered Scampi (2,4,5,6,7)</b> Served with Tartar Sauce, Lemon & Choice of Side	£13.95
<b>Chicken or Beef Stir-fry (1,2,14)</b> Stir Fried Vegetables, Chilli, Ginger, Ketjap Manis & Noodles	£12.95
<b>Chicken Saltimbocca (1,2,4,7,14)</b> Pasta Carbonara Sauce, Parma Ham & Parmesan Crisp	£14.95
<b>Avanti Style Roast of The Day</b> Ask Server for Details	£11.95
<b>Knox's Beef Burger (9)</b> Served with Triple Cooked Chips Add- Cheddar, Cashel Blue, Goats Cheese, Bacon or Caramelised Onions	£12.95 50p per topping
<b>Southern Fried Chicken Burger (2,4,5,6,7)</b> Served with Chilli Mayo & Tobacco Onions	£12.95

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| 2. Gluten      | 6. Lupin    | 10. Nuts         | 14. Sulphur |
| 3. Crustaceans | 7. Milk     | 11. Peanuts      | Dioxide     |
| 4. Eggs        | 8. Molluscs | 12. Sesame Seeds |             |



# SEAGOE HOTEL

## House Vegetarian Curry

£11.95

Ask Server for Details

Chunky Chips (2)

Skinny Fries (2)

Peppered Onion Rings (2,4,7)

Champ (7)

Garlic Potatoes (2,7)

Vegetables of The Day (7)

House Salad

Sweet Potato Fries (2)

Confit of Mushrooms & Onions

Mash (7)

**Sides: All £4.25**

Pepper Sauce (2,7,14)

Diane Sauce (2,7,9,14)

Gravy (7,14)

Garlic Butter (7)

**Sauces: £2.75**

BBQ

Cajun Mayo

Garlic Mayo

Sweet Chilli

**Dips: £1.00**

1. Celery  
2. Gluten  
3. Crustaceans  
4. Eggs

5. Fish  
6. Lupin  
7. Milk  
8. Molluscs

9. Mustard  
10. Nuts  
11. Peanuts  
12. Sesame Seeds

13. Soya  
14. Sulphur  
Dioxide