

CULTRA INN

CULLODEN ESTATE

TRADITIONAL IRISH
GASTRO PUB



LOCALLY SOURCED
SEASONAL

Sunday Lunch Menu

TO START

Soup of the Day

Guinness & Treacle Wheaten Scone & Irish Whipped Butter

Classic Caesar Salad

Baby Gem, Crispy Bacon, Caesar Dressing, Croutons & Parmesan Cheese

Tiger Prawn Cocktail

Shredded Baby Gem, Pickled Fennel & Spiced Marie Rose

Whipped Goat's Cheese

Salt Baked Conway Farm Beetroot Puree, Miller's Fruit Toast & Candied Walnuts

MAINS

Turkey Roulade

Sage Stuffing, Wrapped in Serrano Ham & Roasting Gravy

Slow Braised Silverside Eye of Irish Beef

Yorkshire Pudding & Rich Beef Gravy

Chargrilled Grant's Sweet Cured Pork Chop

Honey & Whole Grain Mustard Velouté

Roast Fillet of Salmon,

Lemon, Caper Hollandaise

All Served with Buttery Mash, Roast Potatoes & Seasonal Vegetables

Butternut Squash Ravioli

Spinach, Garden Peas, Herb Butter & Parmesan

SWEETS

Clandeboyne Yoghurt & Honey Cheesecake

Blueberry Compote & Crème Chantilly

Warm Chocolate & Walnut Brownie

Muine Glas Vanilla Ice Cream

Glastry Farm Ice Cream Slider

Wafer

2 Courses £32

3 Courses £37



At Hastings Hotels, we're passionate about food. That is why we are committed to using only the freshest locally sourced ingredients. All our beef, chicken, pork and lamb (when in season) comes from the island of Ireland, our vegetables are from local growers wherever possible, and in our baking, we strive to avoid using preservatives or additives wherever we can. We hope you will notice the difference.

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.