

# *The Hillside Hillsborough* Fine Dining Menu

## Starters

Rope mussels, brie & bacon lardons poached in a chardonnay cream sauce

served in a baked filo basket with herbed salad - **£7.25**

Asparagus spears wrapped in crisp parma ham served with poached quail eggs finished

with grana padano shavings - **£6.75**

Yellow pepper soup with garlic crouton finished with crème fraich - **£5.95**

Roasted beetroot & goats cheese with rocket salad and candied walnuts - **£6.25**

## Main course

Corn fed Fermanagh free range chicken supreme with buttered leek

and black pepper risotto complimented by balsamic roasted vine tomatoes - **£16.95**

Kettle dry aged fillet of beef served with pommes neuf, broccoli hollandaise, mushroom duxelle

and rich beef jus - **£25.95**

Pan seared blackened monkfish tail with chilli east coast crab linguine - **£20.95**

Herb crusted chump of lamb with puy lentils, string green beans

and honey glazed baby carrots - **£17.95**

Pan seared veal escalope served with crushed herbed comber potatoes, comber - carrot puree

and red wine reduction glaze - **£19.95**

Additional side orders - **£2.95**

*Restaurant opening times*  
*Friday & Saturday 6.00pm- 9.30pm*  
*Available for private dining and functions.*  
*Telephone 028 92689233 for reservations*

*February 2010 Menus. All Menus are subject to change.*  
*All meals are prepared with fresh local produce and are cooked to order.*  
*Therefore your patience would be greatly appreciated.*