



THE MORNING STAR



VALENTINES MENU

ENTREES:

£3.75

CLASSIC FRENCH ONION SOUP

SERVED WITH FRESH CRUSTY BREAD & A HOMEMADE PARMESAN CROUTON

HOMEMADE MINESTONE SOUP

SERVED WITH FRESH CRUSTY BREAD

CHICKEN SPRING ROLLS

WITH SPRING ONIONS, & HOI SIN SEASONING WRAPPED IN FILO PASTRY, SERVED ON MIXED GREENS & WITH A SWEET CHILLI DIP

MORNING STAR SALAD

CRISP LEAVES WITH ROASTED BEETROOT, TOASTED PISTACHIO NUTS & SOFT GOATS CHEESE LIGHTLY TOUCHED WITH A FRENCH MUSTARD DRESSING

OYSTER MANHATTAN

3 PLUMP OYSTERS TOPPED WITH GRILLED BACON & HERB CRUMBS IN LEMON & WHITE WINE

MAINS:

CHICKEN SCHNITZEL

£8.95

SERVED WITH CHUNKY HAND CUT CHIPS AND A MUSHROOM & TARRAGON CREAM SAUCE

SIZZLING 10OZ SIRLOIN STEAK

£15.00

PRIME SIRLOIN SERVED WITH GRILLED TOMATOES, SAUTE ONIONS & BUSHMILLS PEPPER SAUCE

POÊLE SALMON

£13.00

SLOW COOKED WITH BUTTER & LEMON, SERVED WITH ROSEMARY, BABY POTATOES, BALSAMIC ROASTED CHERRY TOMATOES

CONFIT OF PORK BELLY

£9.95

SERVED ON A BED OF COLCANNON MASH WITH A THYME & APPLE JUS WITH PICKLED BEETROOT & CARROTS GARNISHED WITH PINEAPPLE & RUM RAISINS

WILD MUSHROOM STROGANOFF

£7.95

SAUTE WILD MUSHROOMS WITH ONIONS & GARLIC FINISHED IN A COGNAC & FRENCH CREAM SAUCE SERVED OVER WILD RICE (V)

DESSERTS:

£3.95

PASSION FRUIT CHEESECAKE

SERVED WITH FRESH CREAM OR ICE CREAM

ARMAGH BRAMLEY APPLE CRUMBLE

SERVED WITH FRESH CREAM, ICE CREAM OR CRÈME ANGLAISE

HOMEMADE STRAWBERRY PAVLOVA

WARM CHOCOLATE FUDGE CAKE

SERVED WITH FRESH CREAM, ICE CREAM OR CRÈME ANGLAISE

IF IN DOUBT CHECK OUT OUR A LA CARTE FOR HOUSE FAVOURITES AND THE BIGGEST SELECTION OF PRIME ULSTER BEEF ANYWHERE IN TOWN



VALENTINES SPECIAL



REYNIER BRUT CHAMPAGNE £29.95

BOLLICINA PROSECCO

£15

**GLASS OF HOUSE WINE SPECIAL
£3.00 (125ML)**

OR

**ORDER ANY TWO MAIN COURSES
FROM OUR MENU AND RECEIVE A
BOTTLE OF HOUSE WINE FOR ONLY
£8.00**

EVERYTHING YOU SEE ON THIS MENU HAS BEEN CRAFTED IN HOUSE BY OUR TEAM OF SKILLED CHEFS

**OUR FOOD PHILOSOPHY
QUALITY INGREDIENTS MAKES
QUALITY FOOD. SIMPLE.**

BELFAST TELEGRAPH

£6.95

WINNER BEST GASTRO PUB BELFAST 2011
MONDAY-SUNDAY 12-7

INCLUDES COMPLIMENTARY GLASS OF
HOUSE WINE OR SOFT DRINK

NEW TO THE MENU

26OZ T-BONE STEAK

AGED BEEF, SERVED SIZZLING ON HOT
CAST IRON PLATTERS WITH GRILLED
TOMATO AND SAUTÉ ONIONS

ASK YOUR SERVER FOR MORE DETAILS

VALENTINES BOOKINGS

AWARD WINNING FOOD

CHAMPAGNE SPECIAL

ASK YOUR SERVER FOR MORE DETAILS