

To Start...

Crumbed Crab and Seafood Cake with green lip mussels, rocket salad finished with a beurre blanc sauce	£6.45
Greens Prawn Cocktail (H) (GF) on baby gem leaves with marie rose sauce topped with a parmesan biscuit	£6.75
Chef's Freshly Prepared Soup of the Day (GF) served with freshly baked homemade selection of breads	£4.50
Chicken Liver Parfait on toasted in house soda with cumberland sauce and fig jam	£6.50
Honeydew Melon Roulade and Trio of Fruits (V) (GF) with a refreshing dipping sauce	£5.75
Chicken & Wild Mushroom Cannelloni with a rocket and parmesan salad	£6.50
Duck Leg (GF) pak choi with soy and ginger dressing	£6.50

To Follow...

Seared Scallops on a bed of saffron infused & sun blushed tomato orzo with spring onions and dried pancetta	£16.50
Fillet of Beef (H) champ, crispy parsnips and beef jus (£5.00 Dinner Inclusive Supplement)	£21.50
Rib Eye Steak horseradish and parsley butter with pont neuf potato and confit tomato	£17.50
Mediterranean Vegetable Wellington (V) with chive cream	£13.95
Seared Gressingham Duck Breast braised red cabbage and fig jam	£16.95



Rack of Lamb (GF) served pink with layonnaise potatoes and pea puree (£5.00 Dinner Inclusive Supplement)	£18.50
Finnebrogue Venison Wellington with sauce perigordine and green vegetable salad (£5.00 Dinner Inclusive Supplement)	£21.50
Cajun Spiced Monkfish (H) green bean, spinach and asparagus salad with a citrus butter	£17.50
Salmon Fillet (GF) (H) asparagus spears, mature green lip mussels edged with a white wine and chive cream	£16.95
Pan Roasted Free Range Chicken Breast (H) fondant potato, buttered spinach and morel sauce	£16.95
Stuffed Aubergine (V) mediterranean vegetables, topped with buffalo mozzarella cheese drizzled with a salsa verdi	£13.95
All Main Courses are served with Chefs Selection of Potatoes and Vegetables (V) Vegetarian (GF) Gluten Free Option (H) Healthy Option	
To Finish...	
Trio of Individual Crème Brûlée apple, vanilla and cinnamon	£6.25
Vanilla Pannacotta with poached pear oatmeal tuille	£6.25
Chilled White Chocolate Cheesecake timbale of raspberry jelly	£6.25
Banana & Chocolate Bread & Butter Pudding served warm with sauce anglaise	£6.25



Lemon Meringue Roulade with candied zest and chantilly cream	£6.25
Champagne and Winter Berry Jelly with elderflower sorbet	£6.25
Traditional Cheese Board with Walnut Bread Includes a selection of local and continental cheeses (£2.00 Dinner Inclusive Supplement)	£7.95

Coffee and Liqueurs ...

Americano	£1.95
Café Crème	£1.95
Cappuccino	£2.25
Espresso	£1.95
Latté	£2.25
Hot Chocolate	£2.25
Herbal tea	£2.15
Taylors Port	£3.25
Hennessey	£3.00
Hennessey XO	£7.95
Bushmill's Malt 10 year	£3.15
Bushmill's Malt 16 year	£3.25



Baileys Coffee	£3.95
Baileys Irish Cream coffee and cream float	
Irish Coffee	£3.95
Paddy's whiskey coffee and cream float	
Caribbean Coffee	£3.95
Dark Rum coffee and cream float	
French Coffee	£3.95
Hennessey coffee and cream float	
Tartan Coffee	£3.95
Scotch coffee and cream float	
Calypso Coffee	£3.95
Tia Maria coffee and cream float	
Monks Coffee	£3.95
Grand Marnier coffee and cream float	
Killbeggan	£3.15
Irish Whiskey	
GlenFiddich 12 year	£3.15
Single Malt	
Tyrconnel	£3.15
Single Irish Malt	
Connemara	£3.15
Peated single Malt Irish Whiskey	
Lockes	£3.15
Irish Whiskey	

Greens Restaurant Taste Of Ulster Member 2009

Taste of Ulster's aim is to promote good restaurants, hotels and other eating places as well as quality producers who they believe offer excellent local food, service and authentic innovative Ulster cuisine. Since their foundation in 1993 they have grown to over 100 accredited establishments. They inspect and accredit their members and only then can they be listed in their guide. These members, offer meals and local food items of excellent quality that reflect aspects of traditional or modern Ulster cuisine. We at the Radisson SAS Roe Park Resort are proud to be a member of Taste of Ulster.

