

# La Scala Early Dining Menu

5pm - 6.30pm

Enjoy 2 courses meal plus, a glass of house red, white or rose wine for £30 per person

# Starters

## Northern Irish Onion Soup

Portadown Grelot Onions, Yellowdoor Sourdough, Coleraine Cheddar

#### Warm Focaccia Bread

Served with Smoked Paprika & Garlic Butter, Chilli Oil and Balsamic Dip

#### **Ham Hock Terrine**

With Homemade Piccalilli and Garlic Sourdough Crostini

#### Stormont Caesar Salad

Served with Warm Grant's Bacon Lardons, Garlic Croutons, Parmesan and Homemade Caesar Dressing

# Mains

### Roast Chicken Supreme

Brined and Roasted Northern Irish Chicken Fillet, Accompanied by Smoked Bacon Mash, Honey Roast Root Vegetables and a Chicken Jus

#### **Braised Pork Belly**

Grant's Slow Cooked Pork Belly, Served with Red Cabbage, Black Pudding Croquette, Candy Apple Purée and a Rich Pan Jus

#### **Lightly Battered Fish & Chips**

Beer Battered Fish served with Mushy Peas, Homemade Tartar Sauce and Triple Cooked Chips

#### Lisdergan Gourmet 6oz. Burger

100% Irish Beef Burger on a Brioche Roll with Lettuce and Tomato Served with Homemade Tomato Chutney and Triple Cooked Chips

#### Cauliflower Katsu Curry

Panko Breaded Irish Cauliflower Steak, Pan Fried and Served with Katsu Curry Sauce, Pak Choi and Coconut Rice

# Dessert

#### Cereal Milk Crème Brûlée

Sweet and Creamy Cereal Flavoured Brûlée Caramelised and Served with a Homemade Flapjack Biscuit

#### Vanilla & Honey Panna Cotta

With a Crispy Biscuit Crumble and Homemade Honeycomb

#### Vegan Apple Crumble Tart

Served with Vanilla Ice Cream

# Food Allergies and Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options, but do not operate in a fully Gluten-Free Kitchen.

