



# Hugh McCann

## Celebration Menu

*Welcome Glass of Bubbly on Arrival*

*Soup of the day – Served with chefs selection of bread*

*O' Hares Famous Seafood Chowder – a diced selection of fresh seafood cooked in a creamy broth served with garlic bread*

*Assiette of mixed delight – Chef's cognac flavoured pate, prawn salad and melon*

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*Pan Seared Breast of Chicken - Chicken fillet served in a smoked bacon and mushroom sauce, roast baby onions, seasonal veg and choice of chips/champ*

*O' Hares Haddock- Fresh local haddock deep fried in a beer batter served with mushy peas, homemade tartar sauce, triple cooked chips and side salad*

*Loin of Pork- Chargrilled loin of pork, served with wholegrain mustard mash, Savoy cabbage and bacon with cider cream*

*10 oz. Dry Aged Sirloin - Prime Dry Aged Sirloin chargrilled and served with grilled mushroom, tomato, French fried onions, chips or champ (£5 Supplement)*

*Vegetarian Menu on Request*

*Trio of Desserts, Tea and Coffee*

*£21.95 (£5 Supplement Steak)*

*There may be trace of nuts and seeds in all our dishes. Our kitchen uses all the main allergens, please inform staff if you suffer from any allergies.*