

HEATHER

# Welcome to Heather

We at Heather in the Mount Errigal Hotel endeavour to bring you only the best of local Irish produce.

Our lamb is from the rugged Irish hills, beef is 100% Irish from the green pastures and fish from pristine Irish waters. Our aim is to provide you with a feast for the senses.

Our local suppliers deliver fresh vegetables, smoked salmon, cheeses, pork, chicken and dairy products on a daily basis to ensure you are served the best fresh local produce Donegal has to offer.

After that, it is all put together by my team of talented and passionate chefs in-house. From land to table is of utmost importance to me. Certifiable, home grown and reputable is all that matters.

*Manus McBride*

**Head Chef**

## TO START

### Thai Style Fishcakes

Crab, crayfish, haddock fishcakes with chilli, lime, ginger, pickled radish & apple gel  
(G, L, C, SD, E)

### Satay Marinated Chicken & Vegetable Skewers

With fragrant rice  
(PN, SY, SD, SS, L)

### Baked Brie, Pear & Cranberry Tart

With dressed salad  
(G, L, MUS, SD)

### Soup of the Day

Please ask your server for details

### Pan Seared King Scallops

Smoked Bacon & Pea Risotto with Basil Butter  
(L, M, SD)

### Mediterranean Vegan Salad

With olives, sundried tomatoes & roast vegetable, tapenade, garlic croutons  
(G, SD)

### Northern Coast Seafood Chowder

With brown bread  
(F, L, M, C, G, L, E)

## MAIN COURSE

### Baked Escalope of Local Salmon

With asparagus, samphire king scallop and lemon butter sauce  
(F, M, L, SD)

### 8oz Dry Aged Sirloin Steak

With flat-cap mushroom, chargrilled onion and peppered sauce  
(L, SD, SY)

### Thai Red King Prawn, Monkfish & Coconut Curry

With basmati rice, thai peanut & mango salsa  
(F, C,L, PN, SY, SD)

### Roast Rump of Irish Lamb

Served with dauphinoise potatoes, root vegetables and red wine & red currant jus  
(L, SD, SY)

### Pan Seared Barbarie Duck Breast

In Chinese five spice with stir fried vegetables and egg noodles  
(G, L, E, SY, SD)

### Pan-seared Chicken Supreme

With bacon & Spring Onion Potato Cake, crispy bacon Irish whiskey and mushroom sauce  
(L, SD, SY)

### 8oz Fillet Steak

Cooked to your liking with fondant potato, roasted baby onions and peppered sauce  
(L, SD, SY)

### Roast Stuffed Turkey & Ham

With Cranberry gel and roast gravy  
(G, L, E, SY, SD)

### Spinach & Ricotta Tortellini

With white wine cream with Parmesan & Garlic Bread  
(G, L, E, SD)

## DESSERT

Please ask your server for our daily desserts

## TEA OR COFFEE

N=Nuts G=Gluten C=Crustaceans E=Eggs F=Fish G=Gluten P=Peanuts L=Lactose/Milk CY=Celery MU=Mustard SS=Sesame Seeds LN=Lupin SD=Sulphur Dioxide SY=Soy Beans M=Molluscs.

Our foods are prepared in an area which handles nuts, seafood & wheat, please advise your server if you have any allergies.

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