

# Hugh McCann

## Celebration Menu

### **Welcome Glass of Bubbly on Arrival**

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**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

**Vegetarian Burger** - Veggie Cheeseburger served with homemade relish, salad garnish and triple cooked chips

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

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**Trio of Desserts**

**Tea or Coffee**

**£21.95 (£5 Supplement Steak)**

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