



Starters

- Homemade Soup of the Day* £ 4.25
Served with speciality bread
- Lobster Bisque* £ 5.95
A rich bisque made with Manx lobsters and finished with brandy and chive crème fraiche
- Smoked Duck Breast* £ 7.95
Thinly sliced and served with balsamic roasted figs, celeriac remoulade and mandarin syrup
- Pan seared Manx Scallops* £ 9.50
Lightly dusted in Indian spices served with a cauliflower puree and finished with chilli and vanilla butter
- Twice Baked Spinach and Goats Cheese Soufflé* £ 6.95
Served with Waldorf salad and red pepper syrup
- Pork, Apple and Mustard Terrine* £ 6.95
Pressed pork belly, apple and whole grain mustard terrine served with an apricot chutney and toasted ciabatta
- Free Range Lemon Chicken* £ 5.95
Tian topped with an avocado puree finished with a tarragon oil and dressed rocket
- Home cured Scottish Salmon* £ 6.50
With aubergine caviar, watercress and buttered wheaten bread

Steaks

- 10 oz Rib Eye* £ 17.95
- 10 oz Sirloin* £ 18.95
- 8 oz Fillet* £ 19.95

All our steaks are sourced from local Manx suppliers and served with a baked field mushroom, caramelized onion and grilled tomato



Mains

Ballahig Rack of Lamb £ 21.95

Served with a panache of roasted root vegetables, dauphinoise potatoes and wild rosemary jus

Oven Roasted Tenderloin of Pork £ 15.95

Wrapped in Parma Ham with braised Savoy Cabbage and Bramley Apple puree and a Calvados jus

Baked Fillet of Turbot £ 21.95

Topped with a soft crab crust, spring onion and pea potato cake, green asparagus tips and caper beurre blanc

Pan Seared Tuna £ 15.95

Carved onto wasabi mashed potato, pea shoot and roasted red peppers and finished with a Tamari soy dressing

Gressingham Duck Breast £ 16.95

Cooked with a crispy skin and served with braised fondant potato and buttered green beans laced with a claret and blackberry jus

Goats Cheese and Red Pepper Parcels (V) £ 12.95

Served with a sweet potato fritter and tomato and basil salsa

Corn fed Chicken Supreme £ 16.95

Served with baby vegetables, sage and onion Boudain, Duchess Potatoes and fresh thyme jus

Grilled Fillets of Seabass £ 15.95

Resting on a warm salad of radish, broad beans and sautéed potatoes finished with sun blushed tomato pesto

Glazed Potato, Leek and Pea Tart (V) £ 10.95

Served with a salad of dressed leaves and fresh herbs

Our main courses are served as whole meals. If you would like any side dishes please order them with your server



★★★★
MOUNTMURRAY
HOTEL AND COUNTRY CLUB

Side Dishes

<i>Garlic Bread</i>	£ 1.95
<i>Onion Rings</i>	£ 1.95
<i>Chips</i>	£ 2.50
<i>Side Salad</i>	£ 2.60
<i>Sauteed Buttered Mushrooms</i>	£ 2.25
<i>Wild Mushroom Sauce</i>	£ 2.75
<i>Pepper Sauce</i>	£ 2.75
<i>Diane Sauce</i>	£ 2.75
<i>Stilton Sauce</i>	£ 2.75



Desserts

- Coconut and Passion Fruit Crème Brulee* £ 5.95
Served with Belgian chocolate ice cream
- Cookies and Cream Cheesecake* £ 6.50
Accompanied by a vanilla milkshake
- Raspberry Soufflé* £ 5.95
With raspberry coulis and Manx vanilla ice cream
- Sticky Toffee Pudding* £ 5.25
Surrounded by brandy and butterscotch sauce topped with an orange mascarpone
- A Trio of Manx Dairy Ice Creams* £ 5.25
Served in an almond tuille basket
- Cinnamon Panacotta* £ 5.25
Drizzled with a summer berry compote
- Chocolate Fondant* £ 5.95
*Accompanied by clotted cream and hazelnut praline
(Please allow cooking time of 12-15 minutes)*
- Manx and Continental Cheeses* £ 5.95
Served with celery, apple and oatcake selection