

SAMPLE CIRCLES RESTAURANT MENU

Park Plaza Belfast

Starters

Freshly made Soup of the Day,
served with mixed breads and Irish butter

Tiger Prawn Skewers
*Succulent tiger prawns marinated in ginger and lemongrass
char grilled on bamboo skewers and served with a Thai dipping sauce*

Chicken and Filo Baskets
*Pan seared chicken fillet served in a filo basket with satay sauce
& a fine mixed vegetable*

Vegetable Samosas
*A blend of vegetables and Indian seasoning brought together
in a pastry and served with a mint raita*

Chicken Caesar Salad
*Traditional Caesar salad served with grilled chicken
& parmesan shavings*

**We are pleased to present dishes
from the Flambé Trolley**

Starter

Melange of Irish salmon and bell peppers
flambéed in a copper pan with Napoleon brandy and double cream

Main Course

Plump Scallops of Chicken Fillet
*flambéed with Brandy and Chardonnay
finished with fresh asparagus, fennel and a tomato cream*

Main Courses and Grills.

12oz Sirloin (s)

*Prime Irish beef cooked to your taste,
presented on a platter with a herb filled tomato*

8 oz Rib eye (g)

Rib of beef pan seared and served with a creamy cracked pepper sauce

All steaks are served with your choice of side order

Roast Leg of Lamb

*Slowly roasted on the bone and served with rosemary duchess potato
and a thyme and white onion gravy*

Pork Fillet

*Medallions of pork pan seared and served on a bubble and squeak cake
finished with a mustard cream.*

Sea bass fillets

Fresh seabass brushed with a lemongrass and ginger oil pan roasted and served with chilli & coriander syrup and fine noodles.

Irish Oak Smoked Salmon

Fillet of salmon oak smoked, grilled and served with sautéed mediterranean vegetables and a dill and caper sour cream.

Simply Roast Chicken

A half roasted chicken served with baby jacket roast potatoes, chefs vegetables of the day, stuffing and a pan gravy

Chicken Thai Red Curry (n)

Chicken infused with Thai seasoning served with egg noodles

Naan Mousaka

A blend of seasonal vegetables lightly curried and served inside naan bread accompanied with a basmati rice

Side Orders

Champ

Crispy Onion

Sauté Potatoes.

Tossed Salad.

Garlic Sauté Potatoes.

Sauté Mushrooms.

Boiled rice

Egg noodles

Chef's crispy home fries

Chef's selection of vegetables

Why not complement your meal with one of our luxurious freshly prepared sauces? Choose from:

Creamy Black Pepper and Brandy

Classic Piquant Diane

Wild Mushroom and Port

Rich Red Wine Jus

We hope you enjoy your meal and that you leave room for one of our sumptuous desserts. Please ask your server for the dessert menu

(g) denotes dishes that are gluten free

(v) denotes dishes suitable of vegetarians

(n) denotes dish contains nuts

(s) denotes dishes served with a choice of ether salad or chips

Please be aware that the kitchen is not a nut free area

**ALL OF THE ABOVE OPTIONS ARE BASED ON A SAMPLE MENU
THEREFORE PLEASE BE AWARE THAT THIS IS NOT NECESSARILY
THE CURRENT MENU THAT WE ARE RUNNING WITHIN THE
HOTEL**