

SHARING PLATTER FOR TWO



The Kitchen Restaurant
Tullylagan Country House Hotel
40B Tullylagan Road, Cookstown
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The Kitchen Restaurant @ Tullylagan Country House Hotel Sharing Platter for Two with Sauce Accompaniments

- Chilli & red pepper jam
- Lime mayonnaise
- Greek Yoghurt & herb dip with garlic

COOLEENEY RISOTTO FRITTERS

1 diced shallot
 Arborio Rice
 Cooleeney cheese
 Dried Breadcrumbs
 1 egg

Plain Flour
 Butter
 Chicken Stock
 Fresh Cream

Sweat the shallots in butter. Add Arborio rice. Gradually add chicken stock and cook for 15 minutes then finish with cream and allow to cool. Mix in Cooleeney cheese and form into balls. Place in flour, egg, then breadcrumbs and deep fry until golden.

TEMPURA OF IRISH PRAWNS

Raw peeled deveined Prawns
 Rice Flour
 Carbonated Water

Toss the Prawns in rice flour and season. Place in batter made from equal volume of rice flour and carbonated water. Shallow fry in vegetable oil.



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The Kitchen Restaurant @ Tullylagan Country House Hotel Sharing Platter for Two with Sauce Accompaniments cont.

Salt 'n' Chilli Crab Cake

Sourdough breadcrumbs
Fresh, finely chopped chilli
Sea salt
White and brown Crab meat
Lemon juice
Chopped Scallions
Egg yolk
Butter

Mix together all ingredients and bind with egg yolk. Form into small rounded cakes. Pan fry with butter. Finally place cakes under the grill until fully cooked.

Buttermilk Onion Rings

Thin cut raw onions
Self raising flour
Butter milk

Whisk together butter milk and self raising flour. Toss the onion rings in flour and place in batter. Fry for three minutes

Grissini & Cured Ham

Grissini Sticks
Honey
Serrano Ham

Brush Grissini with Honey and wrap in Serrano ham.