



Christmas Eve, Boxing Day, Sunday & New Year's Day

3 Course £35.00 per person

(Available from 12 noon- 6 pm)

Starters

Soup of the day

Freshly Baked Bread

Classic Prawn Cocktail

North Atlantic Prawns, Apple, Tomato Sauce, Marie Rose Sauce, Wheaten Bread

Chicken Liver Parfait

Toasted Brioche, Apple Chutney

Braised Ham Hock Salad

Capers, Watercress, Pickled Shallots, Parsley

Trio of Honeydew, Cantaloupe and Watermelon

Lemongrass Syrup, Granny Smith Sorbet

Mains

Roast County Antrim Turkey and Ham

Pork, Sage & Onion Bon-Bon, Rich Gravy

Roast Sirloin of Irish Beef

Yorkshire Pudding, Red Wine Jus

Roast Stuffed Pork Loin

Homemade Apple Sauce, Apricot Chutney

Garlic, Thyme and Butter Marinated Supreme of Chicken

Thyme Gravy, The Above Served with Chefs' Seasonal Vegetables, Duck Fat and Thyme Roast Potatoes and Creamy Mash

The Above Served With Chefs' Seasonal Vegetables, Duck Fat and Thyme Roast Potatoes and Creamy Mash

Walter's Pan-Fried Atlantic Salmon

Mash Potato, Mussel Velouté

Cranberry & Nut Roast

Caramelised Shallot and Vegetable Jus

Dessert

Traditional Christmas Pudding

Spiced Brandy Anglaise

Chocolate & Hazelnut Tart

Praline Cream

Sticky Toffee Pudding

Butterscotch Sauce, Salted Caramel Ice Cream

Tonka Bean Cheesecake

Spiced Plums, Ginger Coated Ice Cream

