



Christmas Lunch Menu

STARTERS

Homemade Seasonal Soup Of The Day <i>Freshly Baked Breads</i>	6.95
Chicken Liver Parfait <i>Red Onion Marmalade, Toasted Brioche, Cherry Gel</i>	6.95
Classic Prawn Cocktail <i>Marie Rose Sauce, Apple, Guinness Wheaten Bread</i>	8.95
Freshly Prepared Fish Cake <i>Braised Leeks, Citrus Hollandaise</i>	6.95
Wild Mushroom and Tarragon Arancini <i>Artichoke Crisps, Dressed Rocket, Truffle Emulsion</i>	6.95

MAIN COURSE

Roast County Antrim Turkey and Ham <i>Onion Stuffing, Chipolatas, Creamy Mash, Duck Fat Roast Potatoes, Seasonal Vegetables, Rich Gravy</i>	17.95
12 Hour Braised Blade of Irish Beef <i>Creamy Champ, Roast Carrots, Crispy Kale, Guinness Gravy</i>	17.95
Pan Fried Cod Fillet <i>Artichoke, Lyonnaise, Charred Broccoli, Red Wine Sauce, Truffle Oil</i>	17.95
Slow Roast Pork Belly <i>Celeriac Fondant, Colcannon Croquette, Braised Fennel, Spiced Apple Chutney</i>	17.95
Roast Supreme of Free Range Chicken <i>Wild Mushrooms, Crispy Bacon, Puy Lentils, Parmentier Potatoes</i>	16.95

Side Orders

*Triple Cooked Chips | Skinny Fries | Baby Boiled Potatoes
Champ | Chef's Vegetable Selection | Onion Rings
House Salad, Dijon Dressed | Sautéed Mushrooms* **3.95**

DESSERT

Traditional Christmas Pudding <i>Spiced Brandy Anglaise, Vanilla Ice Cream</i>	6.00
Sticky Toffee Pudding <i>Butterscotch Sauce, Salted Caramel Ice Cream</i>	6.50
Tonka Bean Cheesecake <i>Spiced Plums, Ginger Coated Ice Cream</i>	6.00
Irish Coffee Panna Cotta <i>Shortbread Crumble, Burnt Orange Gel</i>	6.00

After Dinner Drinks

Taylor's Late Bottle Vintage Port, 50ml	4.00
Irish Coffee, 35ml Bushmills	6.00
Bailey's Coffee, 50ml Bailey's Irish Cream Liqueur	5.50
Calypso Coffee, 25ml Tia Maria	6.50
Café Royale, 25ml Hennessy Brandy	7.00

V – Vegetarian, Ve – Vegan, GF – Gluten Free, GFO – Gluten Free Option full list of allergens is available on request

A full vegetarian and vegan menu is available

A discretionary charge of 10% will be added to bill for parties of 6 or more

