



Festive Dinner Menu 2024



Available 22 November – 24 December

STARTERS

Chicken liver parfait
pear chutney, cauliflower puree, cracked hazelnut, brioche (1a,3,6,7,9,12)

Oak smoked salmon
with crab & prawn ballotine, cocktail sauce, caper berries, seaweed cracker (2,3,4,6,7,10,12)

Cream of celeriac & pear soup
with watercress shoots & Guinness treacle bread (1a,c,3,6,7,9)
(Can be altered to suit vegan & GF)

Chimichurri roasted pumpkin
heritage carrots, chick pea hummus, smoked honey & confit garlic dressing, candied pumpkin seed (11,12) (vg)

Crispy 'Char Siu' chicken in honey barbecue sauce
gochujang mayo, pickles, puffed rice (1a,4,6,9,10,11,12)

CHRISTMAS MAINS

Whiskey & treacle braised daube of beef
smoked bacon & onion gratin, buttered kale, confit tomato, béarnaise sauce (1a,3,6,7,9,10,12)

Buttermilk roasted turkey roulade
with apricot & cranberry sourdough croquet, whipped & roast potato, heritage carrots, sprouts, cranberry relish (1a,3,6,7,9,12)

Roast Irish salmon
charred leeks, fennel, olive oil crushed new potato, mussel & chive velouté (4,6,7,9,12,14)

Salt baked celeriac
butternut squash & sage ravioli, fennel velouté, micro cress (1a,9) (vg)

FROM OUR BROILER

Petite fillet 227g /8oz £12 supplement

Salt aged NY Striploin 283g/10oz £10 supplement

All steaks are served with grilled king oyster mushroom, buttermilk & cracked pepper onion ring, whipped potato or triple cooked chips, peppercorn sauce (1a,6,7,9,12)

DESSERTS

Traditional warm Christmas pudding
with brandy infused custard, Christmas pudding Ice cream (1a,3,6,7,12)

Coconut pannacotta
mango jelly, white chocolate, lime sorbet (6,7,11,12)

Rich chocolate delicé
caramel popcorn, cookie crumble, salted caramel ice cream (1a,3,6,7,12)

Mourne honey roasted apple & pear brown sugar crumble
apple whiskey jam, vanilla bean ice cream (1a,c,7,12)

Allergen Information

- Cereals (a) Wheat (b) Rye (c) Oats (d) Barley
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk (including lactose)
- Nuts, (a)Almonds (b) Hazelnuts (c) Walnuts (d) Cashews
- (e) Pecan nuts
- (f) Brazil nuts
- (g) Pistachio nuts
- (h) Macadamia or Queensland nuts
- (i) Chestnuts
- (j) Pine nuts
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites
- Lupin
- Molluscs

2 Courses for £28
3 Courses for £34