

V = Vegetarian
VG = Vegan
VG* = Vegan option
available
GF = Gluten-Free

MENU

TO START

Ballygowan leek & Comber potato soup, spring chive cream (V/VG*)

Atlantic Prawn salad, layered vine ripened tomato & cucumber concassé,
light spiced sour cream & chive dressing, Belfast Yardsman ale stout wheaten bread, pearl capers,
lemon wedge

Spice Club chicken Tikka Caesar Salad, crisp cos leaves, smoked bacon lardons, egg,
shaved Grana Padano

Caramelised French goats cheese & cranberry roulade, North Down beetroot,
balsamic blaze, artisan herb crackers

Creamy wild mushroom and Ballygowan leek sourdough bruschetta,
smoked plant-based cheese gratin (VG)

CARVERY & HOT BUFFET MAIN COURSES

Roasted prime meats including Northern Irish beef

Golden butter basted Turkey crown

McKeown of Ballymena honey & clove baked ham

Butternut squash, spinach & sun blushed tomato ravioli, garlic ciabatta

Oven baked cocktail sausages

Duck fat roast potatoes & creamy champ

Sage & onion stuffing

Yorkshire puddings

Seasonal honey roasted root vegetables

Roast pan & thyme gravy

DESSERT

Armagh apple & spiced cinnamon local oat granola crumble

Warm chocolate brownie, Belfast vanilla bean ice cream, salted caramel sauce

White chocolate & raspberry Eton Mess, layered with white chocolate custard, shortbread

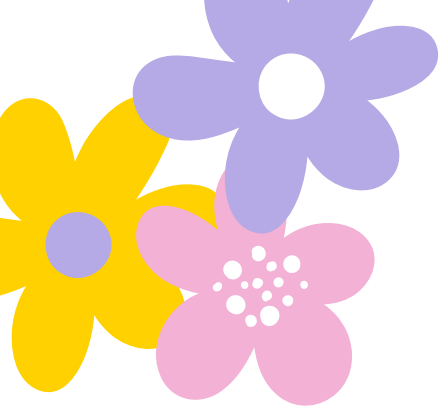
Layered Sicilian lemon grove cheesecake (VG)(GF)

Fresh fruit salad, local Chantilly cream

Tea/Coffee

If you have a food allergy, intolerance or dietary requirements - please speak to the team about the ingredients in your food before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee that all dishes are free of allergens





SPECIAL CHILDREN'S MENU

MAIN BUFFET

TO START

Tomato Soup (VG)

Garlic Bread (V)

Pizza

Sausages

Chicken Bites

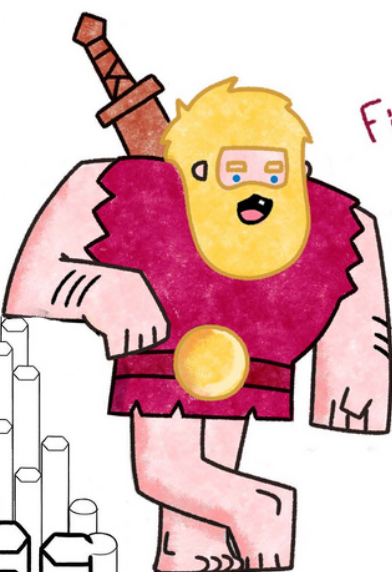
Chips (VG)

Beans (VG)

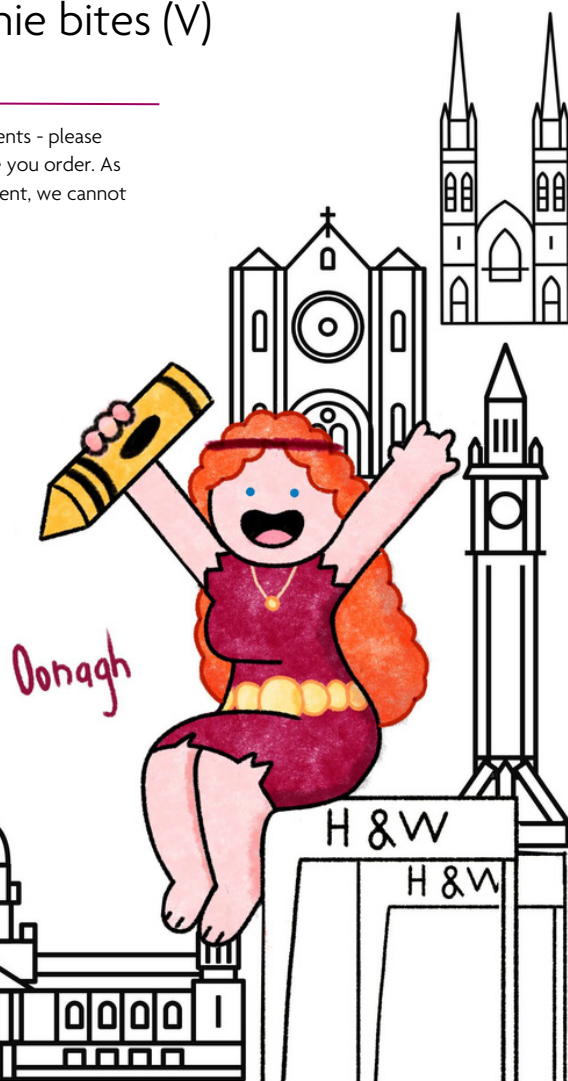
DESSERT

Ice cream with chocolate brownie bites (V)

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Finn



Donagh