

MENU

STARTERS

CAJUN CHICKEN CAESAR SALAD
crisp romaine leaves, smoked bacon lardons, egg,
shaved Parmesan cheese, creamy dressing

**CARAMELISED FRENCH GOATS CHEESE &
CRANBERRY ROULADE**
North Down beetroot, balsamic glaze, artisan
herb crackers (V)

ATLANTIC PRAWN SALAD
layered vine ripened tomato & cucumber concassé,
lightly spiced Marie rose dressing, wheaten bread

ALOO TIKKA
traditional crispy potato & spiced lentil cakes,
tomato & chilli jam (VG)

SOUP COURSE

ROASTED HERITAGE CARROT & CARAWAY SEED SOUP
Saffron cream, herb croutons (V)

MAINS

ROASTED TURKEY & HONEY BAKED HAM
duck fat roasted potato, mashed potato,
root vegetables, sage & onion stuffing,
chipolata sausage, turkey jus, cranberry chutney

OVEN ROASTED LEMON & DILL SALMON FILLET
duck fat roasted potato, mashed potato, root
vegetables, saffron chive & Chablis cream

ROASTED NORTHERN IRISH BEEF SIRLOIN
duck fat roasted potato, mashed potato,
root vegetables, baked Yorkshire pudding,
Bushmills whisky & black pepper cream

**BUTTERNUT SQUASH, SPINACH & TARRAGON
WILD MUSHROOM TAGINE**
pilau rice, naan bread (VG)

**MINTED COUSCOUS STUFFED ROAST LEG OF IRISH
SPRING LAMB**
duck fat roasted potato, mashed potato, root
vegetables, rosemary & redcurrant jus

DESSERTS

**ARMAGH APPLE & SPICED PECAN & MAPLE
GRANOLA CRUMBLE**
vanilla bean custard, ice cream (V)

LAYERED SICILIAN LEMON CHEESECAKE
Champagne raspberry coulis, Chantilly
cream (VG)

SALTED CHOCOLATE BROWNIE MOUSSE
chewy brownie pieces (V)

**WHITE CHOCOLATE & RASPBERRY
CRÈME BRULÉE**
burnt sugar crust, homemade shortbread

LEMON MERINGUE
sweet biscuit base, citrus lemon curd, crispy
meringue

V = Vegetarian
VG = Vegan
GF = Gluten-Free

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

