

Festive lunch menu

STARTERS

Ballygowan leek & Comber potato soup (V)

Chicken Caesar salad

Shaved fennel, clementine & pear salad (VG)

MAINS

Roasted turkey & honey baked ham

Sage & onion stuffing, chipolata sausage, turkey jus, cranberry chutney

Slow braised daube of Northern Irish beef

baked Yorkshire pudding, Bushmills whisky & pepper cream

Oven roasted salmon fillet

saffron chive & Chablis cream

All the above served with duck fat roasted potato, mashed potato, winter root vegetables, and buttered sprouts.

Red pepper & creole spiced sweet potato terrine (VG - GF)

vegan cream cheese, potatoes, winter root vegetables, tomato & chilli jam (VG)

DESSERTS

Our festive assiette of desserts

A trio of our favourite sweet treats

Freshly brewed tea and locally roasted coffee