

Christmas Day A La Carte

STARTERS

Tian of smoked salmon, Carlingford crab & spiced Portavogie prawns.
Venison & port terrine, beetroot carpaccio, wholegrain mustard piccalilli, white truffle crostini.
Fivemiletown brie wedges, spiced cranberry & Armagh apple chutney.
Smoked chicken Caesar salad, shaved parmesan, herb croutons, crisp cos leaves, smoked bacon.
Aloo pakora spiced Indian potato cake, chickpea & cumin tomato salsa.

MAINS

Roasted turkey & clove honey baked ham.
Slow roasted sirloin of beef, Jacobs ladder & forest mushroom bon bon, Yorkshire pudding,
Bushmills whisky & pepper cream.
Seared monkfish scallops, warm Comber potato samphire & balsamic salad, Portavogie prawn & saffron bisque.
Roast leg of lamb, mint & apricot couscous, redcurrant & rosemary jus, parsnip puree.
Winter spiced roasted pumpkin, pomegranate & chestnut puff pastry Wellington, parsnip crisp, cranberry & clementine chutney.

With traditional Christmas trimmings and seasonal vegetables

SOUP COURSE

Heritage carrot & caraway velouté, saffron cream, artisan petit pain

DESSERTS

Chefs festive trio of desserts, chocolate profiterole, Chantilly cream, cheesecake & brulee tart.
Plum & brandy Christmas pudding, brandy sauce, spiced eggnogg ice cream.
Baked festive cinnamon swirl cheesecake, vanilla biscuit cream cheese frosting.
Chocolate brownie salted caramel sauce, Ferrero white chocolate ice cream.