

Christmas Day Carvery

SOUP STATION

Vegetable & barley
Roasted butternut & heritage carrot
Soda bread croutons
House baked artisan loaves and Belfast stout wheaten bread

CHEF'S SELECTION OF HOT AND COLD STARTERS

Causeway sugar pit cured pork belly with Armagh apple & cider compote
Rosemary herbed brie wedges & spiced orange & cranberry chutney
Whole poached Atlantic salmon & seafood platter
Aged goats cheese cranberry parfait
Selection of winter terrines & pâtés
Oakwood smoked chicken Caesar salad
Spiced cauliflower & pomegranate salad

CARVERY MAIN COURSES

Roasted turkey crown
Studded clove honey & mustard baked ham
Thyme & black pepper slow roasted sirloin of Northern Irish beef
Chargrilled fillet of salmon, roasted pepper & cumin salsa
Roasted pumpkin, pomegranate & chestnut puff pastry Wellington (VG)

With chipolatas, duck fat roast potatoes, champ potatoes, sage & onion stuffing, Yorkshire puddings, honey roasted root vegetables & Brussels sprouts

DESSERTS

Festive Plum & Brandy Christmas Pudding
Spiced Armagh Apple & Cranberry Crumble
Chef's Selection of Festive Cakes,
Torts & Treats
Build Your Own Ice Cream Sunday Station
Exotic Fruit Platter

CHILDREN'S BUFFET

Tomato Soup, Cheesy Garlic Bread
Pizza Slices, Sausages, Chicken Bites,
Chips, Beans
Fruity Jelly & Custard