

Christmas Menu



STARTERS

Prawn cocktail served with fresh wheaten

Duo of galia and cantaloupe melon with a forest berry compote (v) (gf)

Goats cheese and caramalised onion filo tartlet (v)

Chicken liver pate served with red onion marmalade and toasted brioche (gf)

Cream of roast parsnip soup served with fresh wheaten (v) (gf)

MAINS

Roast Co. Down turkey and ham with mixed herb stuffing served with all the trimmings and rich traditional gravy (gf) *

Supreme of salmon served with a lemon and tarragon beurre blanc (gf) *

Slow braised brisket of beef served with a Yorkshire pudding,
all the trimmings and rich traditional gravy (gf) *

Pot roast shoulder of pork served with mushroom and marsala cream (gf) *

Rustic nut roast served with all the trimmings and rich traditional gravy (v) (gf)

Fresh egg tagliatelle, roasted chestnuts and mushroom cream sauce
served with toasted pinenuts (v)

8oz sirloin steak served with chips and pepper sauce (gf with mash) (£5 supp)

* All served with chefs selection of veg and potatoes

DESSERTS

Fresh fruit pavlova served with fresh cream (gf)

Traditional Christmas pudding and brandy sauce

Caramel pecan cheesecake served with fresh cream

Lemon and raspberry posset with a mixed berry compote (gf)

Prices include Tea or Filter Coffee and Shortbread

Lunch 2 Courses £17.99 | 3 Courses £21.99

Dinner 2 Courses £21.99 | 3 Courses 24.99

(v) - vegetarian (gf) - gluten free option available

BYO - Bring your own wine

Corkage - £2.50 large bottle | 50p small bottle/tin