

The Secret Garden ♥

Restaurant at Dundonald Nurseries

Christmas Menu



STARTERS

Prawn cocktail served with fresh wheaten (gf)

BBQ Beef Brisket bao buns drizzled with garlic mayo

Goats cheese bon bons, cranberry and orange coulis & candied walnuts (v)

Brie, cinnamon & caramelised red onion poached pear tartlet (gf)(v)

Potato and leek 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) *

Herb crusted seabass served with sundried tomato mash, chefs vegetables and a lemon & chive cream sauce (gf)

12 hour slow cooked beef served with a Yorkshire pudding, all the trimmings and rich traditional gravy (gf) *

Crispy shredded honey chilli chicken served with stir fried veg and basmati rice

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

Festive beef burger, topped with bacon, brie and cranberry served in a toasted brioche bun with crispy cos, tomato, coleslaw and hand cut chips

Chicken fillet, on a bed of champ with chefs vegetables & a leek & bacon cream (gf)

Breaded halloumi burger with ballymaloe relish, onion rings and pineapple served in a toasted brioche bun with crispy cos, tomato, coleslaw and hand cut chips (v) (gf)

* All served with chefs selection of veg and potatoes

DESSERTS

Fresh fruit pavlova served with fresh cream (gf)

Traditional Christmas pudding and brandy sauce

Toffee teaser cheesecake served with fresh cream

White chocolate pannacotta with red berry compote (gf)

Lunch - 2 Courses £26.99 | 3 Courses £31.99

Add Tea / Filter coffee and Shortbread £4

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

BYO - Bring your own wine

Corkage - £3 large bottle | 80p small bottle/tin