

# Christmas Dinner Menu

£42.50

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## Smoked Salmon & Crab

Cream Cheese & Pickled Cucumber

## Chicken Liver Parfait

Sherry Gel & Toasted Brioche

## Sweet Potato & Coconut Soup

Lemon Oil

## Seared Sea Scallop

Black Pudding & Apple (2.50 supp)

## Fivemiletown Goats Cheese

Hazelnut Crumb & Beetroot

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## Monkfish

Fennel & Herb Fregola

## Traditional Turkey & Ham

Spiced Cranberries & Sage Stuffing

## Confit Duck Leg

Savoy Cabbage & Sweet Potato

## Beef Striploin

Onion Tian & Red Wine Jus (3.00 supp)

## Wild Mushroom & Celeriac Pithivier

Black Garlic

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## Winterberry Trifle

White Chocolate

## Christmas Pudding Parfait

Brandy Apple

## Chocolate & Orange Tart

Milk Ice Cream

## Irish Cheese Selection

Homemade Chutney

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.

# Christmas Lunch Menu

£27.50

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## Seafood Risotto

Pickled Cucumber

## Fivemiletown Goats Cheese

Hazelnut Crumb & Beetroot

## Sweet Potato & Coconut Soup

Lemon Oil

## Confit Duck Pie

Buttered Leeks

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## Roast Hake

Fennel & Herb Fregola

## Traditional Turkey & Ham

Spiced Cranberries & Sage Stuffing

## Beef Striploin

Onion Tian & Red Wine Jus (3.00 supp)

## Wild Mushroom & Celeriac Pithivier

Black Garlic

All Mains Served with Seasonal Vegetable & Potato

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## Winterberry Trifle

White Chocolate

## Christmas Pudding Parfait

Brandy Apple

## Chocolate & Orange Tart

Milk Ice Cream

## Irish Cheese Selection

Homemade Chutney (3.00 supp)

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details