

2026



CHRISTMAS MENU

2 COURSES £40 | 3 COURSES £47

STARTERS

Soup of the day – served with a floury Belfast bap **

Christmas chowder, roast turkey and honey glazed ham in a creamy chowder with peas and spring onions, topped with toasted sage, breadcrumb & pancetta severed with wheaten bread

Potted cold water prawn and smoked salmon in a Marie Rose sauce with wheaten bread, baby gem salad, cherry tomatoes and cucumber **

Satay marinated chicken skewers served with a peanut dipping sauce and honey, soy and sesame Asian salad *(n)

Chicken liver parfait with red onion jam, balsamic dressing, toasted sour dough bread and rocket and red onion salad **

Nduja and chorizo arancini served with rocket salad, basil and hot honey mayo

MAINS

Prawn and monkfish coconut laksa curry with stir fried veg, steamed rice, mini naan and sesame seeds **(n)

Slow braised beef shin with wholegrain mustard mash, honey glazed carrot, parsnip and sprouts, parsnip honey and whiskey puree, rich beef gravy *

Pan fried sole (on the bone), garlic prawns, sautéed potatoes, samphire, peas, sunblushed tomato and leek medley, caper lemon butter *

Christmas dinner, roast turkey, honey glazed ham, pork & sage stuffing, champ, roast potatoes, seasonal vegetables, cocktail sausages and onion gravy **

10oz sirloin steak with fried onion rings, mini Caesar salad, blue cheese butter, creamy pepper sauce and chips (+£6 supp) **

SWEETS

Christmas Pudding with brandy sauce and vanilla ice cream

Sticky Toffee Pudding, toffee sauce and vanilla ice cream *

Coffee creme brulee served with chocolate chip cookie, salted caramel ice cream **

Lemon and raspberry cheesecake, served with berry compote, chantilly cream



(n) - contains nuts