



CHRISTMAS MENU

2 COURSES £37 | 3 COURSES £44



STARTERS

Vegetable broth with Belfast bap **

Honey chilli chicken, fried chicken strips in a chilli seasoned rice flour, sweet honey chilli sauce on Asian slaw *

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

Prawn open, prawns in a Marie Rose sauce with wheaten bread, baby gem salad, cherry tomatoes & cucumber **

Hot smoked salmon blinis, hot cured smoked salmon on a toasted pancake with cream cheese, pickled red onion, dressed rocket and tobiko wasabi caviar

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

MAINS

Thai chicken curry, stir fried chicken fillet with pak choi, peppers and chillies in Thai coconut massaman curry sauce, toasted salted peanuts basmati rice & grilled flat bread ** (n)

Slow braised beef short rib with a celeriac & horseradish purée, duck fat roasted chateaux potatoes, fried Brussels sprouts & crispy bacon, honey roasted carrots, rich beef gravy *

Pale smoked haddock with deep fried crab cake, garlic fine beans, crispy poached egg, brown shrimp, lemon & crispy caper butter **

French trimmed sugar pit bacon rack in honey & mustard glaze with black pudding fritters, potato fondant, roast carrots & parsnip, port jus **

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, oven roasted tomato, mushrooms, rocket & red onion salad, creamy pepper sauce & chips (£6 Supplement) **

SWEETS

Christmas pudding with brandy sauce and vanilla ice cream (n)

Selection of ice cream

Selection of sorbet

Cranberry & white chocolate bread & butter pudding with crème anglaise, raspberry ripple ice cream

Pavlova with Chantilly cream and mixed berry compote

(n) - contains nuts

