

# *Christmas 2018*



## *Starters*

### **Spiced sweet potato soup**

with coconut cream & coriander pesto

### **Chicken liver parfait**

with fig chutney & crostinis

### **Portavogie prawn cocktail**

gem lettuce, Marie Rose sauce, paprika & Guinness wheaten bread  
(£3.50 supplement)

### **Fivemiletown goats cheese fritters**

with basil mayo, beetroot, tomato & lime salsa (v)

### **Crispy pork belly bites**

sweet parsnip purée, black pudding & sour cherries

## *Mains*

### **Traditional roast turkey and ham**

creamed and roast potatoes, sage & onion stuffing, chipolatas,  
cranberry gravy and chef's vegetables

### **Extra mature 8oz sirloin steak**

pickled French fried onions, house salad, big chips & Chimichurri sauce  
(£5.50 supplement )

### **Pan seared seabass**

charred chorizo, sweet & sour peppers, fondant potatoes, salsa verde

### **Comber potato gnocchi**

pickled beetroot, spiced poached pear, baby spinach,  
goats cheese, Veloute & candied walnuts (v)

### **Pan roast chicken breast**

horseradish champ, fine green beans & Bourguignon sauce

## *Desserts*

### **Caramelised apple and cinnamon crumble**

with clotted cream

### **Eaton mess**

berry compote, fresh strawberries & crème Chantilly

### **Spiced poached pear**

shortbread crumble, butterscotch sauce, vanilla ice cream & yellow man

### **Christmas pudding**

brandy custard & vanilla ice cream

### **Selection of Irish cheeses**

fig chutney & cheese biscuits (£3 supplement)

**Lunch £19.95**

**Dinner £23.95**