



Festive Lunch Menu 2024



Available 22 November – 24 December

STARTERS

Oak smoked salmon
with crab & prawn ballotine, cocktail
sauce, caper berries, seaweed cracker
(2,3,4,6,7,10,12)

Cream of celeriac & pear soup
with watercress shoots & Guinness
treacle bread (1a,c,3,6,7,9)
(Can be altered to suit vegan & GF)

**Crispy 'Char Siu' chicken in honey
barbecue sauce**
gochujang mayo, pickles, puffed rice
(1a,4,6,9,10,11,12)

CHRISTMAS MAINS

Buttermilk roasted turkey roulade
with apricot & cranberry sourdough
croquet, whipped & roast potato,
heritage carrots, sprouts, cranberry relish
(1a,3,6,7,9,12)

Roast Irish salmon
charred leeks, fennel, olive oil crushed
new potato, mussel & chive velouté
(4,6,7,9,12,14)

Salt baked celeriac
butternut squash & sage ravioli, fennel
velouté, micro cress (1a,9) (vg)

FROM OUR BROILER

Petite fillet 227g /8oz £12 supplement

Salt aged NY Striploin 283g/10oz £10 supplement

All steaks are served with grilled king oyster
mushroom, buttermilk & cracked pepper
onion ring, whipped potato or triple cooked
chips, peppercorn sauce (1a,6,7,9,12)

DESSERTS

Traditional warm Christmas pudding
with brandy infused custard, Christmas
pudding Ice cream (1a,3,6,7,12)

Coconut pannacotta
mango jelly, white chocolate, lime sorbet
(6,7,11,12)

**Mourne honey roasted apple & pear
brown sugar crumble**
apple whiskey jam, vanilla bean ice
cream (1a,c,7,12)

Allergen Information

1. Cereals (a) Wheat (b) Rye (c) Oats (d) Barley
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Nuts, (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

2 Courses for £18

3 Courses for £24