

## Christmas Pantomime Dining

### STARTERS

#### VELOUTE

Potato and Roast Garlic Veloute, Homemade Artisan Bread

#### SALMON

Bushmills Whiskey Cured Salmon Gravlax, Smoked Salmon Mousse, Beetroot Granita

#### GOATS CHEESE

Honey Whipped Fivemiletown Goats Cheese, Chestnut Puree, Pickled Apple Puree, Treacle Wheaten

#### CHICKEN LIVER

Free Range Chicken Liver Parfait, Red Onion Marmalade, Sourdough Crostini

### MAINS

#### TURKEY

Stuffed Roulade of Free Range Turkey, Confit Leg and Hannan's Sugar Pit Ham Hock Pie, Creamed Potato, Roasties, Sprouts Chestnuts and Pancetta, Honey Roast Root Vegetables, Pigs in Blankets

#### SALMON

Pan Roasted Fillet of Irish Salmon, Portavogie Prawn Risotto, Lemon Infused Samphire

#### STEAK

10oz Rump Steak, Fricassee of Wild Mushroom and Chestnuts, Ox Cheek Cottage Pie, Champ  
(£4 Supplement)

#### WELLINGTON

Baked Cooleeney and Pearl Barley and Celeriac Wellington, Fricassee of Winter Vegetables, Toasted Hazelnut Beurre Blanc

All Mains Served with Selection of Seasonal Sides

*As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.*

## **DESSERTS**

### **PUDDING**

Classic Christmas Pudding, Brandy Sauce, Crème Chantilly

### **PARFAIT**

Eggnog Iced Parfait, Cinnamon Cookie, Candied Nut Brittle

### **CHOCOLATE**

Dark Chocolate Pave, Braised Figs, Espresso Coffee Ice Cream

### **GATEAU**

Sherry Trifle Gateau

**2 Courses - £21.00**

**3 Courses – £26.00**

Available Saturday - Thursday from 5pm-6:30pm