

Sheepy
Hollow

CHRISTMAS *Lunch Menu*

SERVED MON - SAT
12:00PM - 4.00PM

TO START

Pot of Organic Chicken and Vegetable broth with freshly baked breads

'Scampi' Salt and Pepper Prawns, Carrot, Coconut and Ginger
with a spiced fennel fritter.

Fivemiletown Goats cheese custard
with Date and Walnut loaf, mulled Pear and chutney.

Chicken Liver parfait, caramelised Onion, Plum and warm Brioche.

Smoked Cod and Leek Ravioli, Apple and Ginger.

Braised Duck leg Rissoto bon bon with Jerusalem Artichoke.

FOR MAINS

Roast Co. Antrim Turkey with Honey and Mustard glazed Gammon,
Sage, Apricot and Smoked Bacon stuffing with Cranberry and Orange relish.

Braised Rib of Beef, Roast Parnip, Onion chutney and Mash.

Crispy Pork Belly, Cabbage, smoked Bacon and Ham Hock roulade
White Onion puree, Celeriac, Apple and Sage slaw.

Smoked Cod and Clam chowder with smoked Bacon,
charred Sweetcorn and Garlic potato fondant.

6oz Dry aged Sirloin steak sandwich, smoked Garlic and Shallot butter
Mushroom ketchup, caramelised Onion
and triple cooked chips (£3 Supp)

Slow roasted Venison shoulder, balsamic glazed Beets and essence with Blackberry.

Our own 'Leaping Lamb' beer battered Cod, triple cooked Chips,
Mushy Peas, Tartar and beer bread.

Celeriac and pearl barley rissoto, Cranberry and Brie fritter.

THEN DESSERTS

Ask server for a copy of our wide range of miniature desserts. Choose two.

2 COURSE £27.50 | 3 COURSE £32.50

ALLERGIES: SOME OF OUR MENU ITEMS CONTAIN NUTS, SEEDS AND OTHER ALLERGENS. THERE IS A SMALL RISK THAT TINY TRACES OF THESE MAY BE IN ANY OTHER DISH OR FOOD SERVED HERE. WE UNDERSTAND THE DANGERS TO THOSE WITH SEVERE ALLERGIES. PLEASE ASK TO SPEAK TO THE DUTY SUPERVISOR WHO MAY BE ABLE TO MAKE AN ALTERNATIVE CHOICE.

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CHRISTMAS

Evening Menu

TO START

Pot of Organic Chicken and Vegetable Broth with homemade Breads

Fivemiletown Goats cheese custard
with Date and Walnut loaf, Mulled Pear and chutney.

Pork, Ham Apple and Black pudding terrine
Caramelised Onion and Plum jam, baked Apple butter and warm Brioche.

Cod and Prawn roulade, brown butter and Lemon crumb
with Clam and sweetcorn Chowder sauce.

Duck Drum and Arincini, Jerusalem Artichoke and Date.

'Surf and Turf' Honey and mustard glazed Ham, Savoy and Bacon roulade,
Salt and Pepper Monkfish cheek, Apple and Mustard emulsion.

FOR MAINS

Roast Co. Antrim Turkey with Honey and Mustard glazed Gammon,
Sage, Apricot and Smoked Bacon stuffing with Cranberry and Orange relish.

6oz Sirloin with Rib of Beef pie
Honey roasted Parsnip, puree, Onion chutney and Mash (£5 Supp).

Roasted Sugar pit Pork loin, crispy Pork belly and Onion Potato cake
White Onion puree, Celeriac, Apple and Sage slaw with braised shallot.

Wild Venison Loin with braised Shank 'Wellington'
Balsamic glazed Beetroot, essence and Blackberry. (£3 Supp)

Spiced Monkfish with a Carrot, Coconut and Ginger sauce
Comber potatoes, Lemongrass and Caper dressed sprouting Broccoli.

Roast Celeriac, Hazelnut, Pistachio and Seed crumble
Jerusalem Artichoke, Pearl barley and spiced Pear

THEN DESSERTS

A CHOICE OF TWO FROM OUR MINIATURES

Banana bread toast, caramelised Pineapple, butterscotch Ice-cream.

'Mince Pie' Treacle tart with Lemon curd.

Lemon Meringue, White Chocolate and Ginger shortbread.

Raspberry Cranachan Cheesecake with sunflower seed and Hob nob base.

Christmas Pudding bread and butter pudding with Brandy clotted cream.

Meadowsweet, Cherry and Cranberry Panna cotta (df & gf)

2 COURSE £33.50 | 3 COURSE £39.50