Sleepy Hollow

CHRISTMAS

Evening Menu

SERVED MON – SAT 5:00PM – 9:30PM

TO START

POT OF ORGANIC CHICKEN AND VEGETABLE BROTH

with homemade Breads

FIVEMILETOWN GOATS CHEESE CUSTARD

with Carrot cake, Carrot jam, candied Walnuts, Endive and Orange.

VENISON AND BLACK BACON MEATLOAF

Sticky Apple glaze, Beetroot relish, carpaccio and dressed winter greens.

BUTTER POACHED SMOKED HADDOCK GRATIN

spiced fritter, Cauliflower puree, dressed and with pickled golden Raisins.

GLAZED DUCK DRUM

Duck, Mushroom and Parmesan bonbon, Jerusalem Artichoke and Apple.

'SURF AND TURF' GRILLED LOCAL PRAWNS

with a Ham Hock rosti, Pea Velouté, black Bacon and Sunflower seed dressing.

FOR MAINS

ROAST CO. ANTRIM TURKEY WITH HONEY & MUSTARD GLAZED GAMMON

Sage, Apricot and Smoked Bacon stuffing with Cranberry and Orange relish.

6OZ SIRLOIN WITH CARAMELISED ONION PULLED RIB OF BEEF

Carrot puree, relish, crispy and pickled shallot with Mash (£6 Supp).

PLATTER OF RAREBRED PORK-LOIN CRISPY BELLY

Savoy, Bacon and Ham Hock roulade, Roast Parsnip, puree with mulled pear.

WILD VENISON LOIN

with braised shank cassoulet, Celeriac, Alsace Bacon, Pearl Barley, Butterbean with Herb Oil and Winter Greens (£3 Supp)

ROASTED MONKFISH

with a Salt and Pepper check, Chicken Butter sauce, Sprouting Broccoli and Garlic potato fondants.

BEETROOT AND CAMEMBERT STRUDDLE

Mushroom duxelle and Parmesan bonbon, Beetroot carpaccio and candied Walnuts.

THEN DESSERTS

ASK SERVER FOR A COPY OF OUR WIDE RANGE OF MINIATURE DESSERTS. CHOOSE TWO.

2 COURSE £36.50 | 3 COURSE £43.50