



CHRISTMAS

Lunch Menu

SERVED MON – SAT 12:00PM – 4:00PM

2 COURSE £29.50 | 3 COURSE £36.50

TO START

POT OF ORGANIC CHICKEN & VEGETABLE BROTH

Freshly Baked Breads

SCAMPI SALT & PEPPER PRAWNS

Spiced Tomato Curry, Fennel Jam & Vegetable Fritter

FILEMILETOWN GOATS CHEESE

Custard with Carrot Jam, Candied Walnut, Endive & Orange.

CHICKEN LIVER PARFAIT

Caramelised Onion Marmalade, & warm Brioche.

SMOKED COD & CAULIFLOWER GRATIN

Lemon & Parsley

HAM HOCK ROSTI POTATO

Black Apple, Mustard Aioli, Scallion & pickled

FOR MAINS

ROAST CO. ANTRIM TURKEY WITH HONEY & MUSTARD GLAZED GAMMON

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

£24.5

BRAISED RIB OF BEEF

Roast Carrot, puree, relish & Caramelised Onion Mash.

£21.5

CRISPY PORK BELLY

Savoy, Bacon & Ham Hock roulade, Roast Parsnip,
puree & mulled Pear.

19.5

PAN ROASTED COD WITH LEEK VELOUTE

Leek & Potato Gratin & Cauliflower fondant

£21.5

6OZ DRY AGED SIRLOIN STEAK SANDWICH

Smoked Garlic & Shallot butter, Mushroom ketchup,
caramelised Onion & triple cooked chips.

£26.5 | £3 Supplement on Set Menu

SLOW ROASTED VENISON SHOULDER

Alsace Bacon, Celeriac Cassoulet.

£19.5

OUR OWN 'LEAPING LAMB' BEER BATTERED COD

Triple cooked Chips, Mushy Peas, Tartar & beer bread

£19.5

JERUSALEM ARTICHOKE & PEARL BARLEY RISOTTO

Baked Camembert, toasted seeds & Sage burnt butter

£14.5

THEN DESSERTS

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

