

Christmas Menu 2011

Starters

Soup of the day served with wheaten bread

Farmhouse pate with Ballymaloe relish, rocket & toasted brioche

Walter's smoked salmon salad with capers, mustard mayo & wheaten bread

Goat's cheese fritters served with a fennel & apple salad & beetroot jam

Linguini pasta with Toulouse sausage & herbs in a roast tomato sauce, topped with parmesan & served with pesto toast

Mains

Traditional turkey and ham with all the trimmings

Crispy pork belly with Clonakilty black pudding & red wine gravy

Grilled organic Glenarm salmon with a tarragon cream sauce

8 oz dry aged rump steak topped with Bushmills & peppercorn sauce
(£3 supplement)

Feta couscous with roasted Mediterranean vegetables, minted yoghurt & chilli sauce

All main dishes are served with champ, baby boiled potatoes & Chef's selection of seasonal vegetables

Desserts

Baked New York cheese cake with bourbon cream

Chocolate fondant cake with vanilla ice cream

Ice cream selection topped with butterscotch sauce and wafers

Christmas pudding served with cinnamon anglaise & whipped cream

Irish cheese board with grapes, crackers and tomato chutney

3 Courses including Tea or Coffee available for £23.95

2 hour sittings are available over Christmas at the following times: 12pm / 2.30pm / 6pm / 8.30pm

A deposit of £10 per person is required at least 1 month prior to the booking.

A discretionary service charge of 10% will be added to tables of 6 or more.

Bookings made every Monday, Tuesday & Wednesday in December will receive a complimentary bottle of House wine for every 4 people booked having the Christmas Menu.