

# Christmas Day

## LUNCH

### STARTERS

#### Melon Fan

With a Mixed Berry Compote

#### Classic Prawn Cocktail

Prawns in Marie Rose Sauce, served with Irwin's Guinness  
Wheaten Bread, Salad and twist of Lemon

#### Duck Liver Pâté Served on Irwin's Toasted Soda Bread

With Rocket and Red Onion garnish and Spiced Pear Chutney

#### Homemade Ballybrie Wedge

Coated in a Irwin's Soda Bread Crust served with Cranberry Purée

\*\*\*

#### Cream of Leek and Potato Soup

### MAIN COURSES

#### Traditional County Down Turkey and Ham

With Roast Potatoes, Stuffing, Chipolata Sausages,  
Roasted Vegetables and Rosemary Jus

#### Roast Silverside of Irish Beef

Served with Creamy Mash, Roast Potatoes, Seasonal Vegetable Selection,  
Yorkshire Pudding and a Red Wine and Thyme Jus

#### Glenarm Organic Salmon

Served with Basil Mash, Steamed Broccoli and Sun Dried Tomato Tapenade

#### Roast Leg of Lamb

Served with Creamy Mash, Roast Potato, Seasonal Vegetable Selection  
and a Rosemary Jus

#### Roast Stuffed Loin of Irish Pork

Served with Creamy Cabbage and Roast and Creamy Mashed Potatoes

#### Goats Cheese and Red Onion Tarte Tatin

Topped with Rocket Salad and served with Seasonal Vegetables

### DESSERTS

#### Chef's Selection of Desserts

### TEA OR COFFEE

Thompson's Finest Family Tea and Bewley's Resort Blend Coffee

**£65 per person and children £35 (aged 4-14)**

Diners with a food allergy or any special dietary requirements are recommended to consult with a member of our team who will assist.