

Festive

DINING MENU

STARTERS

Cream of Leek and Potato Soup

Served with Irwin's Guinness Wheaten Bread

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

MAIN COURSES

Traditional County Down Turkey and Ham

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

Daube of Irish Beef

Slow Braised Daube of Beef served in Red Wine, Mushroom and Onion Jus served with Causeway Chips

Glenarm Organic Salmon

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

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

Traditional Christmas Pudding

Served with Brandy Sauce

Glastry Farm Ice-Cream 'Slider'

Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams Heavenly Chocolate, Yellowman Honeycomb and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote

Bailey's Cheesecake

Served with Fresh Cream

Sticky Toffee Pudding

Served with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream

TEA OR COFFEE

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

Festive Menu served 12.30 – 5pm

and 5.30 – 9.30pm daily

£25 per person and children £13 (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.