



New Year's Eve

DINNER MENU

Welcome Drinks Reception

STARTERS

Fan of Melon

With a Fruit Coulis

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

Served on a bed of Mixed Leaves with a Cumberland Dressing

Apple Sorbet

MAIN COURSES

Glenarm Organic Salmon

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

Northern Irish Sirloin Steak

Served with Causeway Chips and Peppercorn Sauce

Roast Stuffed Loin of Irish Pork

Served with Creamy Cabbage and Roast and Creamy Mashed Potatoes

Roast Butterflied Half Chicken

Locally reared Carnbrooke Chicken, roasted with Lemon and Hastings homegrown
Rosemary and accompanied by Sweet Potato Chips and a warm Bean Salad

Goats Cheese and Red Onion Tarte Tatin

Topped with Rocket Salad and served with Seasonal Vegetables

All main courses are served with Seasonal Vegetables and Potatoes

DESSERTS

Chef's Selection of Desserts

TEA OR COFFEE

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

£45 per person

**Dinner served 5–9.30pm
(Children's menu available)**

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