



# New Year's Eve

## DINNER MENU

Welcome Drinks

### STARTERS

#### Homemade Ballybrie Wedge

Served on a bed of Mixed Leaves with a Cumberland Dressing

#### Chicken Liver and Thyme Pâté Served on Irwin's Toasted Soda Bread

With Rocket and Red Onion Garnish and Spiced Pear Chutney

#### Grilled Halloumi Salad

With a Homemade Pesto, Grilled Peppers and Courgettes

#### Salt and Chilli Squid

Served with an Asian Slaw and Peanut Dressing

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#### French Martini Sorbet

### MAIN COURSES

#### Pan Seared Hake

Served with a New Potato, Chorizo and Butterbean Cassoulet topped with a Fresh Range Poached Egg

#### Northern Irish Sirloin Steak

Served with Hand Cut Chips and Peppercorn Sauce

#### Slow Braised Lamb Shank

Served with Creamy Mash, Seasonal Vegetable Selection and a Pearl Onion Jus

#### Pan Roast Supreme of Chicken

Served with Smoked Bacon Mash, Buttered Brussel Sprouts and a Wild Mushroom Cream

#### Wilted Spinach, Ricotta and Nutmeg Quiche

Served with Creamy Mash, Roast Potato and Seasonal Vegetable Selection

### DESSERTS

Chef's Selection of Desserts

### TEA OR COFFEE

Thompson's Finest Family Tea and Hastings 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.

