



PERCY FRENCH
AT SIEVE DONARD

DINE
WITH
WINE

TWO COURSES AND
A GLASS OF WINE FOR
ONLY **£20 PER PERSON**

Available Monday to Friday 5pm-7pm

taste

OF HASTINGS HOTELS

Passionate about local produce

Your choice of two courses and a 150ml glass of Director's red or white wine for only £20 per person



Starters

Soup of the Day

Served with a homemade Wheaten Scone

Classic Caesar Salad

Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan Shavings

Homemade Ballybrie Wedge

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

Chicken Liver Pâté

Served on toasted Soda Bread, with Rocket and Red Onion garnish and spiced Pear Chutney

Mains

Northern Irish Daube of Beef

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

Mushroom Burger

Flat Mushroom, with Irish Brie and Crispy Onion Rings complemented by a Tomato and Basil Aioli

Homemade Fish & Chips

Haddock (in season), lightly battered and served with Pea Purée and Hand Cut Chips

Chicken Curry

Irish Chicken Breast, marinated and slowly cooked in a rich Masala Sauce, served with Boiled Rice and a crispy Poppadom Cone

**Percy French at the Slieve Donard Resort & Spa,
Downs Road, Newcastle, Co. Down BT33 0AH**

Desserts

Homemade Sticky Toffee Pudding

Served with Glastry Farm Vanilla Bean Ice-Cream

Raspberry and White Chocolate Cheesecake

Served with Fresh Cream

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

Add a third course for £5 per person

Upgrade to a bottle of wine for only £8 per couple

Side orders available for only £3 or 2 for £5

To book call 028 4372 3175

The Dine with Wine Offer may not be used in conjunction with any other promotion.

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