



Festive

DINING MENU

STARTERS

Cream of Leek and Potato Soup
Served with Irwin's Wheaten Bread

Classic Caesar Salad
Baby Gem, Crispy Bacon, Croûtons, Caesar Dressing and Parmesan

Homemade Ballybrie Wedge
Coated in Irwin's Soda Bread Crust served with Cranberry Sauce

Chicken Liver Pâté
Served on Irwin's Toasted Soda Bread with Rocket and Red Onion Garnish

MAIN COURSES

Traditional County Down Turkey and Ham
With Roast Potatoes, Stuffing, Chipolata Sausages, Roasted Vegetables and Rosemary Jus

Hannan's Glenarm Daube of Beef 10oz
Slow Braised Daube of Beef served in a Red Wine, Mushroom and Onion Jus
Served with Creamy Mash and Seasonal Root Vegetables two ways

Baked Hake
Served with Crushed Comber Potatoes, wilted Kale and Hollandaise Sauce

Chicken Supreme
Served with Roast Potatoes, Stuffing, Roasted Vegetables and Rosemary Jus

Portabello Mushroom, Blue Cheese and Wilted Rocket Wellington
Served with Creamy Mash, Roast Potatoes and Seasonal Vegetable Selection

DESSERTS

Traditional Christmas Pudding
Served with Brandy Sauce

Homemade Flourless Chocolate Brownie
Served with Glastry Farm Vanilla Bean Ice-Cream

Raspberry and White Chocolate Cheesecake
Served with Fresh Cream and Raspberry Coulis

Sticky Toffee Pudding
with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream

TEA OR COFFEE

Thompson's Finest Family Tea and Grand Cafe 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.

