

Wednesday- Sunday
£25 Three Course Lunch
£35 Three Course Dinner

Christmas Menu

Danny's Mum's Beef Shin & Vegetable Broth, Wheaten Bread *gfa*

Smoked Mackerel Pate, Sourdough Toast, Organic Beetroot & Apple Chutney, Watercress *gfa*

Ham Hock Croquettes, Remoulade, Baby Gem Salad

Breaded Spiced Cod Scampi, Lobster Mayo, Pickled Cucumber

Roast Cauliflower, Spiced Dahl, Basil & Mint *gf*

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Butter Roast Turkey, Ham, Sage & Onion Stuffing, Roast Market Vegetables *gfa*

Grilled Sole Fillets, Butter Poached Portavogie Prawns, Tomato & Prawn Bisque *gfa*

Peter Hannan's Pichana Steak (served pink), Chunky Chips, Young Buck Butter *gfa*

Co. Down Roast Pheasant, Smoked Bacon, Mushrooms & Butter Beans, Double Chicken Stock *gfa*

Spiced Roast Market Pumpkin, Sage & Butterbean Cassoulet, Brown Butter Bread Crumbs *gfa*

All Served with Market Potatoes & Vegetables

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Stock Christmas Pudding, Bushmills Whiskey Custard *gfa*

Baked Chocolate & Orange Cheesecake, Passionfruit Sorbet

Armagh Apple & Blackberry Crumble, Blackberry Ripple Ice Cream

Plum & Almond Tart with Cinnamon Ice Cream

Young Buck Blue Cheese, Fruit Soda, Armagh Cider Raisins *gfa*

Vegan Chocolate Ice Cream & Honeycomb *gfa*

Please advise your server if you have an allergy or any special dietary requirements. Please note that allergens are used on the premises in a shared workspace with shared equipment. Raw shellfish is served on the premises, please be aware this contains shell.
gf- Gluten Free. gfa- Gluten Free Alternative Available
Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.

