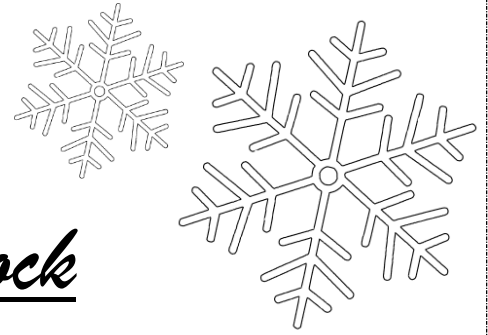


£49 Three Course Set Menu



## Christmas At Stock

Chargrilled Squid, Toasted Almonds, Romesco Sauce, Chicory, Fennel & Orange Salad *gf*

Game & Wild Mushroom Pithivier, Celeriac & Truffle Puree

Danny's Mum's Beef Shin & Vegetable Broth, Stock Wheaten Bread, Whipped Irish Butter

Smoked Salmon, Potato & Chive Tart, Apple & Celeriac Remoulade

Crispy Sweet Potato & Hegarty's Cheddar Wontons, Pickled Carrot, Shallots and Raisins

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Butter Roast Turkey, Honey & Mustard Glazed Ham, Chestnut & Cranberry Stuffing,  
Chipolatas, Gravy *gfa*

Portavogie Prawn & Basil Stuffed Sole, Prawn Bisque, Confit Fennel *gf*

Peter Hannan's Angus Sirloin Steak, Chunky Chips, Bushmills Pepper Sauce (£7 supp) *gfa*

Co Down Pheasant Wrapped in Prosciutto, Braised Red Cabbage, Roast Apple *gf*

Roast Cauliflower, Spiced Dahl, Curried Raisins, Caper Dressing *Ve & gf*

*All served with Market Vegetables & Potatoes*

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Plum and Christmas Pudding Tart, Orange Crème Fraiche

Baked White Chocolate & Coconut Cheesecake, Mango Sorbet

Armagh Apple & Blackberry Crumble, Vanilla Ice Cream

Pavlova, Winter Berries, Vanilla Cream *gf*

Young Buck Blue Cheese, Fruit Soda, Armagh Apple Chutney *gfa*

Vegan Salted Caramel Ice Cream, Chocolate & Lime Honeycomb *gf*

*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. Game dishes may contain Lead Shot pieces. Gf- Gluten Free. Gfa- Gluten Free Alternative Available. All dishes are prepared in the same kitchen as gluten-containing foods. Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.*

