

### Starters

Roast Onion & Chestnut Soup - Bacon & Barley - Buttery Croutons - Basil Oil (2, 7)
Fresh Whiskey Cured Salmon - Mixed Leaf Salad, Mustard Grain & Dill Cream (5, 7, 10)

Ham Hock Terrine - Celeriac Remoulade - Baked Cinnamon Apple Butter (1, 4)

Sweet Melon Cocktail - Cinnamon & Clove Infusion - Mixed Berry Sorbet

Potin & Lemon & Slow Gin Water Ice (14)

## Main Courses

Slow Roast Free Range Turkey & Ham Steak - Herb & Onion Stu ng - Cranberry & Port Sauce (2, 7, 10, 14)

Escalope of Irish Salmon - Buttered Spinach - Chive Cream Sauce (5, 7)

Fillet of Lisdergan Beef - Yorkshire Pudding - Roast Pan Gravy (2, 4, 7)

Fillet of Thornhill Duck - Braised Red Cabbage - Dauphinoise Potato - Redcurrant Jelly (7,14)

Caramelized Red Onion & Goats Cheese Pithivier - Balsamic & Port Reduction (2, 4, 7)

Served with a Selection of Garden Vegetables and Potatoes

### Desserts

Traditional Christmas Pudding - Brandy Cream (2, 4, 7, 14)

Mulled Wine & Winterberry Panna Cotta - Blackberry Sorbet (4, 7)

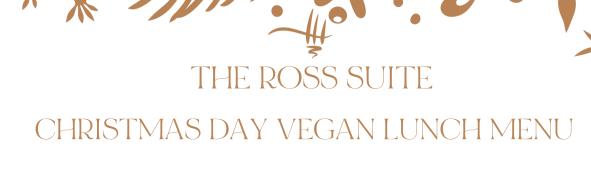
Traditional Lemon & Lime Meringue Tart - Raspberry Sorbet (2, 4, 7)

Chefs Favourite; Christmas Spiced Bakewell Tart - Vanilla Ice Cream - Crème Anglaise (2, 4, 7, 10)

Tea or Freshly Brewed Coffee - Sweet Tasters

We prepare food from scratch in our kitchen, and wheat ours and nut products are used throughout the day.

you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommode your request. Allergens: 1=Celery, 2=Gluten, 3=Crustaceans, 4=Eggs, 5=Fish, 6=Lupin, 7=Milk, 8=Molluscs, 9=Mustard, 10=0 to 11=Peanuts 12=Sesame Seeds 13=Soya 14=Sulphur Dioxide



### Starters

**Spiced Carrot & Onion Soup** Herbed Croutons (1, 2)

#### **Roasted Celeriac**

Celeriac Remoulade - Armagh Apple Butter - Caramelised Fig (1, 10)

#### Forest Mushroom & Fermented Tofu

Soya Creamed Leeks & Wholegrain Mustard (9, 13, 14)

#### Fivemiletown Goats Cheese

Red Onion Relish - Baby Beetroot and Herb Salad (7, 10)

Boatyard Gin & Pink Champagne Water Ice (14)

## Main Courses

#### **Baked Beetroot & Hazelnut Pithivier**

Roasted Artichoke & Purée- Blackberry & Buckthorn Gel Fermented Blackberries - Toasted Hazelnuts (1, 7, 11)

### Vegan Pasta

Pickle Onion - Pine nut - Basil Oil (10, 14)

#### Caramelised Parsnip & Chestnut Tartlet

Parsnip Crisps - Chestnut Purée - Tarragon Infusion (2, 10, 14)

# Desserts

Vegan Cheesecake

Mulled Wine Spiced Fruit Compote (2, 10, 13, 14)

Selection of Soya Ice Cream (13)

Vanilla Soya Panna Cotta

Spiced Apple Butter (13, 14)

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