



Christmas 3 Course Set Menu

Starters

Cream Of Two Celeries

Pesto Cream – Buttery Croutons (1,2,7)

Silverhill Duck Confit Salad

Pickle Vegetables - Seeds - Coriander – Spring Onion –
Sweet and Sour Apple & Ginger Dressing (1,14)

Fivemiletown Goats Cheese Terrine

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

Mains

Lisdergan Sirloin of Irish Beef

Yorkshire pudding – Roast Gravy (2,4,7) Sup £5

Roast Turkey & Ham

Herb Stuffing - Cranberry & Lime Chutney – Roast
Gravy (2,7,10)

Pan Seared Irish Salmon

Grilled Baby Leek – Shrimp and Mushroom Nage
(3,4,5)

Desserts

Christmas Pudding

Brandy Custard – Honeycomb Ice Cream (2,4,7,14)

Bakewell Tart

Crème Anglaise – Christmas Pudding Ice Cream (2,4,7,14)

Selection of Ice Cream

Brandy Snap – Raspberry Coulis (4,7,14)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted based on your experience. We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request. Allergens: 1=Celery 2=Gluten 3=Crustaceans 4=Eggs 5= Fish 6= Lupin 7=Milk 8= Molluscs 9= Mustard 10= Nuts 11= Peanuts 12= Sesame Seeds 13= Soya 14= Sulphur Dioxide