



THE ROSS SUITE

CHRISTMAS DAY LUNCH MENU

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

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Potin & Lemon & Slow Gin Water Ice (14)

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Main Courses

Slow Roast Free Range Turkey & Ham Steak - Herb & Onion Stuffing - 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

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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, with wheat and nut products 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



THE ROSS SUITE

CHRISTMAS DAY VEGAN LUNCH MENU

Starters

Butternut & Coriander Soup

Herbed Croutons (1,2)

Roasted Celeriac

Celeriac Remoulade – Armagh Apple Butter – Caramelized Fig (1,10)

Forrest Mushroom & Fermented Tofu

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

Fivemiletown Goats Cheese Tart

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

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Boatyrd Gin & Pink Champagne Water Ice (14)

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Main Courses

Spiced Cauliflower & Hazelnut Wellington

Roasted Cauliflower & Purée – Blackberry & Buckthorn Gel

Fermented Blackberries – Toasted Hazelnuts (1,7,11)

Vegan Pasta

Garlic Creamed orzo – Sautéed Mushroom and Spinach

French Bean – sundried Tomato - Carrot crisp (10,14)

Caramelized Parsnip & Chestnut Tartlet

Parship Crisps – Chestnut Puree – Tarragon Infusion (2,10,14)

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Desserts

Vegan Cheesecake

Parship Crisps – Chestnut Puree – Tarragon Infusion (2,10,14)

Vanilla Soya Panna Cotta

Spiced Apple Butter (13,14)

Selection of Soya Ice Cream

(13)

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