

# CULTRA INN



CULLODEN ESTATE

## FESTIVE MENU

### TO START

#### **Soup of the Day**

Hastings Signature Wheaten Scone, Irish Butter

#### **Classic Caesar Salad**

Sourdough Croutons, Smoked Bacon, Shaved Parmesan, Baby Gem

#### **Chicken Liver Parfait**

Toasted Sourdough, Erin Grove Spiced Apple Chutney

#### **Black Tiger Prawn Salad**

Avocado, Pickled Fennel, Crisp Lettuce & Traditional Marie Rose

### MAINS

#### **Turkey and Parma Ham Roulade**

Sage Stuffing, Roast Gravy, Cranberry Croustade

#### **Lisdergan Slow Braised Daube of Irish Beef**

Bone Marrow Jus

#### **Pan Seared Fillet of Seabass**

Crispy Prawn, Brown Shrimp and Caper Butter

*All served with Seasonal Roast Root Vegetables,  
Creamed and Roast Potatoes*

#### **Vegetarian Chilli, Tomato & Garlic Linguine (v)**

Served with Shaved Parmesan, Rocket & Chargrilled Sourdough

### SWEETS

#### **Carrot Cake**

Passion Fruit Jam, Spiced Chantilly Cream

#### **Chocolate & Raspberry Delice**

Raspberry Gel, Chocolate Crumb & Fresh Cream

#### **Glastry Farm Ice Cream Slider**

Toasted Marshmallows, Wafers, Raspberry Gel

#### **Christmas Plum Pudding**

Brandy Anglaise, Cranberry Compote

**£45 PER PERSON**



At Hastings Hotels, we're passionate about food. That is why we are committed to using only the freshest locally sourced ingredients. All our beef, chicken, pork and lamb (when in season) comes from the island of Ireland, our vegetables are from local growers wherever possible, and in our baking, we strive to avoid using preservatives or additives wherever we can. We hope you will notice the difference.

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.