

CULTRA INN



CULLODEN ESTATE

SANTA SUNDAY 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 ADULT

£25 PER CHILD



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.