

















FESTIVE À LA CARTE





STARTERS

Celeriac Royale

Mushroom, Root Vegetable Crisp, Apple

Sourdough	£IO
Chicken Liver Parfait Date Chutney, Crispy Chicken Skin, Brioche	£15
Portavogie Prawn and Crab Cocktail Iceberg, Tomato, Spiced Lobster Emulsion	£15



County Down Turkey Roulade Crispy Serrano Ham, Apricot and Leek Stuffing, Conway Farm Roast Vegetables, Cranberry Chutney	£28
Mill Dam Flax Fed Sirloin Steak Beef Fat Onion, Cep Purée, Peppercorn Cream (£5pp supplement for guests on the DBB package)	£35
Poached Cod Fillet Cauliflower Purée, Greens, Tom Yum, Portavogie Prawns	£31
Butternut Squash Risotto Sage and Brown Butter Crumb, Feta	£26

SIDES

£6 Each

£12

Honey Charred Winter Vegetables
Stem Broccoli with Anchovies, Caper
and Lemon Dressing, Smoked Almonds
Crispy Potato Terrine with Sage
Whipped Buttery Mash with Chives

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.



















DESSERTS



Chestnut Mousse, Prune Purée, Sherry Syrup, Meringue Shards

£12

£12





Sticky Date Pudding

Candied Chestnuts

Caramelised Pecan Nuts, Butterscotch Sauce, Tonka Bean Ice Cream

£12

£18

Cheese Trolly

Sourdough Crackers, Chutney, Grapes, Apple Jelly

WINTER WARMERS

Irish Coffee

Bushmills Whiskey

Calypso Coffee

Tia Maria

Baileys Coffee

Baileys Irish Cream

Coffee Royale

Hennessy VS Cognac

£10 Each

AFTER DINNER COCKTAIL

The After Eight

Hennessy, Tia Maria, Crème De Cacao, Mint Cream

Chocolate Orange Espresso Martini

Vodka, Tia Maria, Cointreau, Chocolate Syrup, Espresso

£15 Each

COFFEE

TEA

£5.00 Each

Irish Breakfast Americano
Earl Grey Cappuccino
Green with Lemon Café Latte
Chamomile Flat White
Peppermint Espresso
Very Berry Macchiato

Vespers

MODERN IRISH CUISINE

£4.50

£5.50

£5.50

£5.50

£4.00

£4.50

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