









BOXING DAY MENU

STARTERS

Soup Du Jour Sourdough **Chicken Liver Parfait** Date Chutney, Crispy Chicken Skin, Brioche Portavogie Prawn and Crab Cocktail Iceberg, Tomato, Spiced Lobster Emulsion Celeriac Royale Wild Mushroom, Root Vegetable Crisp, Apple

MAINS

**County Down Turkey Roulade** Crispy Serrano Ham, Apricot And Leek Stuffing, Conway Farm Roast Vegetables, Cranberry Chutney Mill Dam Flax Fed Roast Sirloin Of Beef

Pan Roasted Cod Fillet Cauliflower Purée, Native Lobster Cream All Served with Whipped Mash, Duck Fat Potatoes and Seasonal Vegetables **Butternut Squash Risotto** Sage and Brown Butter Crumb, Feta

















































































































































































































































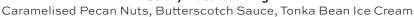












**Culloden Cheese Plate** 

Sourdough Crackers, Chutney, Grapes, Apple Jelly

**Clementine Trifle** Clementine Mousseline, Chocolate Joconde, Citrus Jelly, Chocolate Soil, Clementine Leaf Ice Cream

**Mont Blanc** Chestnut Mousse, Prune Puree, Sherry Syrup,

Meringue Shards, Candied Chestnuts Thompson's Tea or S.D. Bell's Coffee

ADULT £80 | CHILDREN £40

MODERN IRISH CUISINE

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.