

# Christmas Menu

## *Starter*

*Walled Garden Carrot & Parsnip Soup, Treacle Bread*

*Prosciutto, Goats Cheese & Fig Crostini, Tomato & Mint Salsa*

*Free Range Spiced Chicken Liver Pate, Beetroot Jelly, Brioche*

*Smoked Chicken, Prosciutto, Parmesan, Sun kissed Tomatoes, Baby Gem Caesar Salad*

*Smoked Haddock & Clam Chowder, Dry Cured Bacon, Parsley Oil, Wheaten Bread*

## *Mains*

*Dry Aged Sirloin Steak, Chunky Mill Fries, Pepper Sauce, Roasted Vine Tomatoes*

*Pan Fried Fillet of Hake, Red Cabbage, Rosemary & Garlic Potatoes*

*Fermanagh Roast Turkey and Ham, Chipolata and Rich Pan Gravy*

*4 Hour Slow Cooked Shank of Lamb, Colcannon, Red Wine & Onion Jus*

*Corn Fed Chicken, Creamy Bushmills & Smoked Bacon Sauce*

*Roasted Butternut Squash & Red Pepper, Pearl Barley Risotto*

## *Desserts*

*Home Made Rich Christmas Pudding, Crème de Brandy*

*Belgium Chocolate Festive Brownie, Tully Vanilla Ice Cream*

*Plum & Almond Tart, Crème Anglaise*

*Baileys Crème Brûlée, Orange & Chocolate Shortbread*

*Christmas Apple Crumble, Crème Anglaise, Fresh Cream*

*£30.00 Per Person*