



## CHRISTMAS LUNCH MENU

£24.95 PER HEAD

### STARTERS

CRISPY DUCK CONFIT WITH SPICED BRAISED RED CABBAGE,  
CANDIED ORANGE PEEL & TOASTED COCONUT

ARDGLASS SAUTÉED JUMBO PRAWNS WITH ANGEL HAIR PASTA  
AND ROASTED GARLIC & LEMON BUTTER

WALTER EWING'S BEECHWOOD SMOKED SALMON,  
WITH A ROASTED BEETROOT SALAD & WASABI DRESSING

ROASTED SWEET POTATO & SPICED BUTTERNUT SQUASH SOUP  
WITH SMOKED PAPRIKA CROUTONS & CRÈME FRAICHE

### MAINS

CO DOWN ROASTED TURKEY ROULADE WITH APRICOT & CRANBERRY STUFFING,  
COCKTAIL SAUSAGES, PORT & REDCURRANT REDUCTION & TRADITIONAL TRIMMINGS.

ROASTED CORNFED CHICKEN WITH A ROASTED GARLIC & WHITE WINE PROVENÇAL SAUCE

BAKED FILLET OF ARDGLASS HAKE SERVED WITH SAUTÉED KALE AND PINE NUT PESTO

SWEET POTATO ROASTED WITH SAGE AND ROSEMARY,  
ACCOMPANIED WITH A GRANA PADANO PARMESAN RISOTTO

NORTHERN IRISH RIB EYE OF SILVER SIDE BEEF POACHED IN A VANILLA & BLACK PEPPER REDUCTION

(All are served with the chef's selection of potatoes and vegetables)

### DESSERTS

TRADITIONAL FIG AND PLUM CHRISTMAS PUDDING SERVED WITH VANILLA ICE CREAM

LEMON TART WITH RASPBERRY PURÉE AND VANILLA ICE CREAM

RICH LUXURIANT DARK CHOCOLATE BREAD & BUTTER PUDDING  
WITH ICE CREAM OR FRESH CREAM

CHEF'S SELECTION OF CONTINENTAL CHEESES  
WITH CRACKERS, GRAPES AND PICKLED CARROT

- TEA OR COFFEE INCLUDED -

