

JAMES^T

Brie De Meaux, Beetroot, Truffle, Thyme Salad (GF)

Parsnip & Pear Soup, Saffron Granola (GF)

Ham Hock Terrine, Pickled Onion, Curried Cauliflower Puree (GF)

Smoked Cod Roe, Egg, Mustard Cress & Fennel Seed Crisp (GF)

Roulade of Irish Turkey, Bacon Jam, Sage & Onion Stuffing, Fresh Cranberry Sauce,
Roast Potato, Red Wine Jus

Wild Irish Halibut, Charcoal Roasted Turnip, Seaweed & Caviar Butter (GF)

Caramelised Celeriac, Roscoff Onion, Sprout Tops, Black Truffle (GF)

Shortrib of Moiled Beef, Salt-baked Parsnip, Portobello Mushroom, Jus (C)

Co. Tyrone 300g Sirloin Steak, Chips & Peppercorn Sauce (£5.00 Supplement) (GF)

Traditional Christmas Pudding & Armagnac Ice Cream

70% Chocolate Tart & Passionfruit Sorbet (GF)

Pink Prosecco Poached Pear & Miso Caramel (Ve, GF)

Cheese, Handmade Crackers & Beetroot Chutney (C)

(GF) Gluten Free (C) Contains Gluten But Can Be Modified to be Gluten Free

(V) Vegetarian (N) Contains Nuts

CHRISTMAS SET MENU 3 COURSE £42.50

BOOKING TERMS

FOR PARTIES OF 10 OR MORE, A NON REFUNDABLE DEPOSIT OF £20 PER PERSON
WILL BE REQUIRED UPON BOOKING

A PREORDER REQUEST WILL BE SENT AND REQUIRED BACK 14 DAYS IN ADVANCE
THIS WILL BE YOUR FINAL BILLING NUMBERS AND CANNOT BE AMENDED.

TO CHECK AVAILABILITY PLEASE CALL US ON 028 95 600 700

