



Potato & leek soup, truffle crème fraiche  
Pressed chicken and rabbit terrine, carrots & apricot  
Cauliflower & pomegranate salad, golden raisins & curry yoghurt  
Cured Glenarm salmon & Portavogie prawn cocktail  
James St. Plate (terrines, prawn cocktail, cauliflower salad)

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Butter poached turkey, stuffing, sprouts & ham hock  
Ewings smoked cod, Kilkeel crab, fennel & apple  
Portavo pheasant, wild mushrooms, onions, Madeira & parsley jus  
Sirloin of beef with chips & peppercorn sauce (supplement £7.50)  
Jerusalem artichoke tarte tatin, sherry vinegar caramel  
& whipped goats cheese

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Christmas pudding and brandy custard  
Dark chocolate & orange pot, vanilla macaroon  
Lemon meringue panna cotta  
Selection of ice cream & biscotti  
Selection of cheese, crackers & fruit chutney

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**LUNCH SUN–WED: 3 COURSES £28.00**

**DINNER SUN–WED: 3 COURSES £33.50**

**LUNCH THUR–SAT: 3 COURSES £29.50**

**DINNER THUR–SAT: 3 COURSES £37.50**

## CHRISTMAS

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Please see over for Booking Terms & Conditions



## CHRISTMAS BOOKINGS TERMS & CONDITIONS

In order to reserve your table we will require a deposit

of £10 per person on booking.

Parties of 8 or more will be required to avail of the Set Christmas Menu and pre order.

Deposits are non-refundable and non-transferrable.

A final guaranteed guest count along with a pre order of your menu and wine must be finalised 36 hours prior to the date

(form will be provided).

This is the minimum number for which you will be billed, in the event that no final guest count is given, the original number booked will be charged.

A discretionary 10 % service charge will be added to your final bill.

Should you have any further enquires or require us to check booking availability, please contact us as below;

**Regular restaurant bookings please contact Belinda**  
**Private dining please contact Marie-Claire**

**Monday to Friday, 10am-5pm**  
**on 028 95 600700**