

Christmas Menu

Starters

Vegetable Broth or Soup of the Day
Homemade Wheaten Bread

£6.00

Portavogie Prawn Cocktail, Wheaten Bread
Baby Gem, Cherry Tomato, Lemon & Marie Rose Sauce

£8.00

Cajun Spiced Crispy Squid, Mixed Leaf Salad,
Lemon & Basil Mayo

£8.00

Chicken Liver Parfait, Cherry Jam, Sundried Tomato
Crisp Baby Leaves & Toasted Brioche

£7.50

Goats Cheese Bon Bon, Pickled Beetroot, Crisp Parma Ham,
Red Onion Marmalade, Roasted Salted Walnuts & Mixed Leaf Salad

£7.50

Mains

Co. Down Turkey, Honey Glazed Ham,
Chipolata Sausage, Onion & Sage Stuffing
Creamed Potato, Roast Potato, Seasonal Vegetables & Red Wine Gravy

£17.00

Slow Braised Daube of Beef Bourguignon, Dauphinoise Potato
Mushrooms, Roast Carrots, Pearl Onions, Smoked Bacon & Red Wine Gravy

£19.00

Baked Seafood Mornay, Smoked Cod, Salmon, Hake
Baked In Cheddar & White Wine Cream, Creamed Potatoes & Seasonal Greens

£19.00

Crispy Pork Belly
Spiced Apple Puree, Champ, Seasonal Vegetables & Red Wine Gravy

£18.00

Pan Fried Fillet of Cod, Herb Crushed Potato
Seasonal Vegetables, Pea Puree & a White Wine & Lemon Veloute

£19.00

Beef Burger, Brioche Bap, Smoked Bacon
Cheddar Cheese, Burger Relish, Baby Gem & Fries

£16.00

Crispy Buttermilk Chicken, Mixed Leaves
Spring Onion, Chilli, Garlic Shallot & Ginger Dressing & Fries

£16.00

GF OPTIONS AVAILABLE

Extra Sides

Home Made Chips, Parmesan Fries, Sweet
Potato Fries, Seasonal Vegetables Mash,
Fries, Champ,
Blue Cheese & Walnut Salad

Extra Sides £4.00

Extra Dips £1.00

Extra Sauces £2.00