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HAM HOCK TERRINE

Carrot textures | Pea puree | Toasted rye bread £8.50 GFA

TWICE BAKED STILTON SOUFFLE

Picked onion | Walnut salad | Baconaise sauce £9

CHRISTMAS CRACKER Pulled pork shoulder | Apple, cinnamon chutney | Winter slaw | Wholegrain dressing £8.50 GFA

SPICED CARROT &

LENTIL SOUP Crispy onion fritter | Warm bread roll £8 GFA VGA V

Mains

FILO KING PRAWNS

Marie rose dipping sauce | Candied lemon £10

SMOKED SALMON & CUCUMBER MOUSSE

Endive | Tomato caviar | Rye bread £10 GFA

BRAISED FEATHER STEAK

Horseradish mashed potato | Mushroom bacon & rosemary cream sauce | Roasted root vegetables | Braised red cabbage | Roasted sprouts £24 GFA

> SALMON & PRAWN MILLE- FUIELLE

Poached Salmon | White wine & dill sauce | Lemon potato cake | Buttered peas | Calabrese £24

CARROT RISOTTO

Ginger scented carrot risotto | Maple glazed pecans | Cranberry | Rocket | Pomegranate dressing £20

TURKEY ROULADE

Sage & onion farce | Pig in blanket | Bubble & squeak | honey glazed root vegetables | Rosemary Yorkshire pudding | rich roast gravy £23 GFA

FESTIVE BURGER

Seasonal spiced beef patty | Sage & onion pulled pork | Cranberry mayonnaise | Pig in blanket | Parmesan fries | Rich roast dip £22 GFA

FISH & CHIPS

Beer battered cod loin | Chipped potatoes | Mushy peas | Choose from tartar or curry sauce £21 GFA

100z SIRLOIN STEAK

Chipped potatoes | Buttered garden peas | Grilled tomato | Onion rings £36 GFA

CLASSIC LASAGNE

Homemade traditional lasagne | Cheese garlic bread £21.50

SIGNATURE BARBECUE RIBS

Slow cooked pork ribs in our signature barbecue sauce | Chipped potatoes | Classic coleslaw £24 GFA

SIDES & SAUCES

CHIPPED POTATOES £4 | PEPPERCORN SAUCE £4 | HOUSE MIXED SALAD £4 | CLASSIC COLESLAW £3.50 | BEER BATTERED ONION RINGS £4 | CHEESY GARLIC BREAD £5.50 | SWEET POTATO FRIES £5



CHICKEN FORESTIERE

Roasted chicken breast | Fondant potato | Braised red cabbage | Roasted sprouts | Calabrese | Forestiere sauce £23 GFA

RED ONION &

STILTON TART

Red onion marmalade | Wilted spinach | Walnut crumb | Crisp Waldorf salad £21 GFA VGA V

2 course lunch K CHRISTMAS

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TURKEY ROULADE

Turkey roulade with with sage & onion farce. Pig in blanket, bubble & squeak, honey glazed root vegetables, Rosemary Yorkshire pudding & rich roast gravy **GFA**

 $\begin{array}{l} {\rm SALMON} \ & {\rm PRAWN} \ {\rm MILLE-} \ {\rm FUIELLE} \\ {\rm Poached} \ {\rm Salmon} \ {\rm bound} \ {\rm in} \ {\rm a} \ {\rm white} \ {\rm wine} \ & {\rm dill} \ {\rm sauce} \ {\rm set} \ {\rm on} \ {\rm a} \\ {\rm lemon} \ {\rm potato} \ {\rm cake} \ {\rm with} \ {\rm buttered} \ {\rm peas} \ {\rm and} \ {\rm calabrese} \end{array}$

STILTON TARLET

Red onion marmalade wilted spinach & walnut crumb. Set on a crisp waldorf salad ${\bf V}$

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TRADITIONAL CHRISTMAS PUDDING Our signature Christmas pudding served with brandy anglaise & whipped cream

COFFEE MERINGUE Filled with Irish whisky cream & butterscotch sauce **GFA**

LIME SEMIFREDDO CHEESECAKE Cranberry compote & whipped cream

CHEESE & BISCUITS Local cheese, biscuits and chutney (£5pp supplement) GFA

£25 per person

WEDNESDAY - SATURDAY 12PM-2PM

GFA - GLUTEN FREE AVAILABLE VGA - VEGAN AVAILABLE V - VEGETARIAN