

# CHRISTMAS LUNCH MENU

## Starters

Homemade chunky vegetable broth (v) served with homemade wheaten bread

Garlic Mushroom Bruschetta- garlic sauté field mushrooms and toasted ciabatta

Chicken liver, brandy and smoked bacon pate served with mixed leaves drizzled with a wild berry coulis

Southern fried chicken Caesar salad, shaved Parmesan finish, black olives and garlic-roasted croutons

## Mains

Roast stuffed Co. Down turkey and ham smothered with rich roast gravy

Slow roast silverside of beef, yorkshire pudding, with brandy and peppercorn cream

Oven baked fillet of Smoked Hake with a white wine and leek cream

Wild Mushroom Linguini with crusty dipping bread (V)

*All main dishes are served with Champ, roast potatoes and seasonal vegetables*

## Desserts

Homemade Christmas pudding with brandy anglaise

Winter Berry Pavlova

Homemade sherry trifle

**Three courses with freshly brewed Tea/Coffee £18.00**