

CHRISTMAS DINNER 2017

❄️ STARTERS ❄️

Cream of potato and leek soup or home-made vegetable broth (v) served with our own home-made wheaten bread

Smoked Salmon and Prawn salad, wheaten bread

Farmhouse chicken liver, smoked bacon and brandy pate served with a red onion and cranberry chutney

Garlic Mushroom Bruschetta- garlic sauté field mushrooms and toasted ciabatta

❄️ MAINS ❄️

Roast Co. Down Turkey and Honey Roast Ham with homemade stuffing served with rich roast jus

Pan-roasted fillet of Hake, finished with white wine and baby leek cream

Pan fried fillet of chicken- topped with smoked bacon and garlic mushroom cream sauce

Glenside farms roast silverside of beef topped with Yorkshire pudding smothered with peppercorn sauce

Sundried tomato, Caramelised onion and Goat's cheese Quiche, rocket salad and Balsamic reduction (V)

All of the above come served with creamed potatoes, goose fat roasted potatoes and seasonal vegetables

❄️ DESSERTS ❄️

Homemade Christmas pudding smothered with brandy anglaise

Warm chocolate Fudge cake topped with vanilla bean ice cream

Winter berry Pavlova

Homemade sherry trifle

Bailey's Irish cream Cheesecake

Three Courses

£21.00