



**Stove Christmas**  
**Three course set menu Lunch £30pp / Dinner £35pp**

**SNACKS**

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Rock oyster, bloody Mary granita	£2.5
Comte fritters, romesco sauce	£5
Bread & butter	£4
Pigs in blankets, spiced cranberry ketchup	£7

**STARTERS**

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Salt and chilli prawns, Asian slaw, sesame dressing (**£3 supp**)

Cured salmon, celeriac remoulade, watercress

Salt baked beets, whipped goats cheese, grated horseradish

Celeriac soup, toasted hazelnut, buttery croutons, truffle oil

**MAINS**

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Pan fried fillet of sea bass, Strangford mussels, mild curry velouté, black grapes

Spiced roast cauliflower, raisins, pine nuts, cavolo nero, pistachio pesto

Braised beef feather blade, horseradish crumb, whipped potato, bourguignon sauce

Roast turkey, sage and onion stuffing, honey roast ham, roasties, cranberry gravy

(Served with all the trimmings)

**PUDDING**

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Christmas pudding ice cream, honeycomb

Mince pie baclava, pistachio ice cream

Ginger steamed pudding, vanilla ice cream

Mikes fancy cheese, oatmeal crackers, chutney (**£3 supp**)

**(Add a glass of Palazzina Moscato D'Asti or Taylor's Ruby Port £5.5)**

*Please alert staff of any dietary requirements as we cannot guarantee that is any dish free from allergens.*

*Please note a discretionary service charge of 10% will be added to table of five and above*

*All pricing is inclusive of VAT at 20%*

*Email: [info@stovebelfast.com](mailto:info@stovebelfast.com)*

*Tel: 028 9064 7744*

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