

CHRISTMAS MENU 2025

Traditional Prawn Cocktail

Marie Rose Sauce, Irish Wheaten

Crispy Deep-Fried Brie

Mixed Leaves, Cranberry Jelly

Salt & Chilli Chicken Strips,

Salad Garnish, Fresh Chilli, Garlic Mayo Dip

Winter Vegetable Broth

Irish Wheaten

Traditional Turkey & Ham

Home-made Stuffing, Chipolatas, Roast Gravy Seasonal Vegetables & Potatoes

McAtamnney's Roast Silverside of Beef

Yorkshire pudding, Roast Gravy Seasonal Vegetables & Potatoes

Baked Ewing's Fillet of Salmon

Traditional Champ, Creamy Leek & Tomato Sauce

Peppered Chicken Stack

Breast of Chicken set on Buttery Champ topped with Tobacco Onions & a Peppercorn Sauce

Wok Fried Honey & Sweet Chilli Vegetables

Basmati Rice

Traditional Christmas Pudding, Brandy Sauce

Festive Fresh Fruit Pavlova, Raspberry Coulis

Fresh Cream Profiteroles, Chocolate Sauce

2-Course £24 (Starter & Main OR Main & Dessert) 3-Course £30. (Starter, Main & Dessert

Extra sides£4.00

Tea/Coffee charged separate if required

Bookings: 028 25 861 366