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# Hotel Restaurant of The Year 2017

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## Christmas Dinner Menu

~ Served Monday to Thursday from 5 - 9pm ~

~ Served Friday and Saturday from 5 - 10pm ~

### Starters

Panzanella, Goats' Cheese, Beetroot, Dehydrated Onion Powder £6

Pressed Tamworth Pork & Leek Terrine, Pear, Spelt Bread,  
Homemade Mustard £6

Salt Aged Beef Carpaccio, Cauliflower, Fennel, Capers, Pickled Cranberries,  
Bone Marrow Butter £7

Chicory Filo Tart, Candied Walnuts, Green Apple Purée, Fig,  
Young Buck Fritters £6

### Main Courses

County Antrim Turkey & Belfast Ham, Sage Onion Stuffing, Rich Pan Gravy &  
Cranberry Sauce £13

Sea Trout, Cured Belly, Charred Leek Powder, Purslane Oil, Samphire,  
Crab & Tomato Velouté £14

Breast of Partridge Crepinette, Salsify, Pears, Confit Leg Croustillant,  
Swiss Chard £15

Salt Chamber Beef, Smoked Girolles, Hay Baked Celeriac,  
Goose Fat Fondant Potato £18

Estate Venison, Chestnut & Haggis Croquette, Pomme Maxine,  
Truffle Honey, Juniper & Red Berry Jus £18

### Desserts

Rose Petal Panna Cotta, Douglas Fir, Damson, Viennese Biscuit £6

Classic Paris Brest, Crispy Almonds, Praline Cream £6

Salted Chocolate Delice, Malt Caramel, Green Apple Gel,  
Apple & Cinnamon Fritter £6

Red Berry Mascarpone Cheesecake, Orange, Honey, Sheep's Yoghurt Sorbet £6  
Young Buck Cheese, Crackers, Fig Chutney £6

## Why not stay over?

**Our dinner, bed & breakfast package is £139 per couple or £99 for single occupancy.** A non refundable deposit of £50 per person is required at the time of booking.

