



Christmas Menu 2018

Starters

Soup of the Day, or Vegetable Broth, Homemade Bread

*Portavogie Prawn Cocktail, Marie-Rose Sauce, Baby Gem, Cherry Tomatoes
Wheaten Bread*

Chicken Liver Parfait, Spiced Apple Chutney, Baby Leaves, Toasted Brioche

Galia Melon, Parma Ham, Salted Cashew Nuts & Crème de Cassis Puree

Mains

*Co. Down Turkey, Honey Glazed Ham, Chipotle Sausage, Onion & Sage Stuffing
Creamed Potatoes, Seasonal Vegetables & Red Wine Gravy*

*Pan-Seared Fillet of Salmon, Herb Crushed Potatoes, Seasonal Vegetables
Portavogie Prawn & Tarragon Veloute*

*Crisp Pork Belly, Spiced Apple Puree, Dauphinoise Potatoes, Seasonal Vegetables
Thyme Jus*

*Seafood Mornay (Smoked Cod, Salmon & Hake) Baked In Cheddar, Lemon & Parsley
Creamed Potatoes & Seasonal Vegetables*

Desserts

Traditional Christmas Pudding, Crème Anglaise

Mixed Berry Pavlova, Fresh Cream

Baileys & White Chocolate Cheesecake, Fresh Cream

Seasonal Clandeboye Yogurt Panna Cotta, Vanilla Bean Ice-Cream

2 Course: £18 3 Course: £23

**Vegetarian/Vegan Available on Request*

**Parties of 6 or More Require £10 Deposit (per person) & Pre-Order*

****Menu subject to change****