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- CHRISTMAS MENU -

TWO COURSES £22.95
THREE COURSES £26.95

- TO START -

**CURED & SMOKED GLENARM
SALMON WITH STRANGFORD
LOUGH CRAB SALAD**

*Served on soda bread crisp with avocado purée
and preserved grapefruit*

**GOAT'S CHEESE
PARFAIT (V)**

*Served with chilli polenta cake & beetroot purée,
a goat's cheese samosa, homemade fig jam topped
with a beetroot fondant and candied walnuts*

- MAIN COURSE -

**ROSEMARY SLOW BRAISED
FEATHER BLADE OF ANTRIM BEEF**

*Accompanied by dauphinoise potatoes,
roast heritage carrots, a homemade Merlot
& red onion jam and served with the
braising juices of the beef*

**POACHED & SLOW ROAST
BUTTERMILK TURKEY &
PARMA HAM BALLOTINE**

*Served with croquette of sage, apricot & cranberry
stuffing, creamed Brussel sprouts, crushed root
vegetables scallion mashed potato*

**CELERIAC, THYME
& POTATO TERRINE**

*Served with a Young Buck blue cheese fondue,
buttered asparagus, a leek & cranberry
croquette and Béarnaise sauce (v)*

- DESSERTS -

**CRANBERRY & WHITE
CHOCOLATE CHEESECAKE**

*with clementine,
Vanilla compote & Bailey's cream*

**SELECTION LOCAL
IRISH CHEESE**

*Served with homemade fig chutney,
celery root, olive bread wafers*

**TRADITIONAL SWEET MINI
MINCE PIES**

(v) Indicates vegetarian

Allergy Awareness

*Whilst every effort will be made to avoid cross contamination it should be noted that we work in an environment where allergenic ingredients are handled.
If you are affected by allergens, please speak to a member of staff for details.*