

Members' Dining Room

Christmas Menu 2017

29th November to 21st December

Starters £4.00

Beetroot cured smoked salmon, watercress & pea pannacotta with a pink grapefruit & Shortcross gin gel

Spiced squash & sweet potato soup, tarragon cream, toasted pumpkin seed wheaten (V)

Confit red pepper & ham hock terrine, salad of pickled vegetables with walnut melba

Chargrilled Halloumi, cumin roasted cauliflower with Korma dressing (V)

Duck confit rillettes with Champagne shallots & pickled cucumber

Main Course £12.00

Oven roast Co. Down turkey & ham, roast pan gravy, chipolatas & cranberry jelly

Slow roast rib of beef, carrot & parsnip puree, savoy, smoked bacon Jus

Wild mushroom & chestnut ragout with flaky pastry served with a mustard & chive dressing (V)

Supreme of thyme roasted chicken with Minestrone of winter vegetables & orzo pasta

Keenan's whiskey & maple cured salmon with baby potatoes, lemon & dill butter & watercress

- Your waiter will advise on the selection of side dishes available

Desserts £4.00

Winter berry cheesecake with cranberry & cinnamon compote

Trio of Arnaldo Morellis award winning ice cream

Chefs homemade Christmas pudding with brandy sauce

Lemon posset with red berry jelly

Cheeseboard with Ditty's oatcakes

Choose any starter, main & dessert for £18.00

(V) Suitable for vegetarian

Beverages

Hot Whiskey £3.50 | Liqueur Coffee £4.00 | Baileys £3.30 | Port £3.30

Jawbox & Shortcross Gin | Selection of local craft beer