



Members' Dining Room

Christmas Lunch Menu 2019

Available from Monday 25 November to Monday 23 December

Starters £5.00

Traditional vegetable broth served with freshly baked wheaten bread (v)

Beetroot cured Keenan's salmon, lemon & dill crème fraîche and treacle wheaten crumb

Roasted duck rillettes with cranberry & mandarin confit and sourdough crispbread

Wild venison terrine with juniper dust and spiced pear chutney

Goat's cheese bonbon with hazelnuts, Burren Balsamics shallots and honey chilli croutons (v)

Main Course £13.00

Traditional roast turkey & ham with stuffing, roast gravy, chipolata sausage and cranberry jelly

Braised beef steak with smoked shallot purée, creamed potato, maple syrup roasted parsnips and rich thyme jus

Oven baked salmon with a gremolata crust, chive buttered Wilson's Country potatoes and sumac beurre blanc

Wild mushrooms, truffle & roast chestnut risotto served with a cracked black pepper butter (v)

Pan fried corn-fed chicken with crispy potatoes, marmalade glazed carrots and basil Brighter oil

(v) Suitable for vegetarian

Desserts £5.00

Homemade Christmas pudding served with brandy sauce

Mint & dark chocolate roulade with roasted hazelnut crisp

Mulled wine & winter berry panna cotta with a cinnamon butter sablé

Selection of Glastray Farm ice creams topped with gingerbread crumble

Selection of Northern Irish cheeses with grape chutney and artisan biscuits

Choose any starter, main & dessert for £21.00

