

FESTIVE LUNCH

STARTER

Honey roast parsnip soup, chestnut crumble

Chicken liver parfait, caramelised Armagh apple crumble, aged balsamic, toasted brioche

Smoked salmon and tiger prawn salad, pickled cucumber and grape, Marie Rose sauce, baby gem

MAIN

Roast free range bronze turkey, honey baked ham, herb stuffing, mashed potatoes, roast potato, sprouts with caramelised onion, glazed carrot, traditional gravy

Grilled fillet of salmon, peas french style, pearl onions, smoked bacon lardons, mint, baby gem in a bacon butter sauce

Slow braised Estate Longhorn beef, mashed potato, garden vegetable cassoulet, flat cap mushroom, red wine jus

DESSERT

Armagh apple and mixed berry crumble, vanilla ice cream
Christmas pudding, brandy custard, Chantilly cream
Chocolate brownie, candied pecans, chocolate sauce, white chocolate ice cream

Two courses / £34.50 per person
Three courses / £39.50 per person