

DECEMBER FRIDAY NIGHT DINNER MENU

Starters

Chestnut & Sherry Soup with Rosemary Croutons (N) £5.95

Chicken Liver Pate with Toasted 'Knead & Prove' Sourdough
and Orange & Onion Chutney £6.95

Sloe Gin Cured Salmon with Seeded Guinness Wheaten Bread,
House Pickles and Lemon & Thyme Butter £7.50

Cranberry, Camembert & Roasted Onion Filo Parcel with
Cranberry & Orange Sauce £6.95

Mains

8oz. Hannan's Rump Steak with Roasted Garlic & Dulse
Butter, Rosemary Fried Potatoes and Tenderstem Broccoli
£19.95

Castledawson Venison Stew with Shallots, Orange &
Juniper, served with Buttered Root Vegetables and Champ
£14.95

Lemon Roast Breast of Turkey with 2 Stuffings, Roast
Potatoes, Bacon Rolls, Orange & Cranberry Relish and
Brussels Sprouts (N) £15.95

Mushroom & Cashew Nut Roast with Port & Green Peppercorn
Sauce, 2 Stuffings, Roast Potatoes, Orange & Cranberry
Relish and Brussels Sprouts (N) £13.95

Roast Hake Fillet with a Crab & Herb Crust, Orange
Hollandaise, Buttered Baby Potatoes and French Beans
£16.95

Desserts

Bay Tree Crumble with Vanilla Ice Cream £5.95

Chocolate Pave with Cherry Compote and Chantilly Cream
£5.95

Bay Tree Christmas Pudding with Brandy Butter & Cream (N)
£5.95