

# **Christmas at No. 14**

## **Dinner**

### **Starters**

Partridge, Enoki Mushroom, Baby Artichoke, Haricot Vert, Winter Truffle

Wild Mushroom, & Smoked Eel Tartlette, Reblochon Cheese, Rocket & Cob Nut

Ballantine of Rabbit, Pistachio, Cherry, Irish Mustard, Chardonnay Vinegar Dressing

Foie Gras & Chicken Liver Parfait, Fig & Madeira Wine Chutney, Brioche

### **Mains**

Wicklow Venison, Preserved Blackberry, Smoked Celeriac, Crapaudine Beetroot, Chanterelles

Sole Veronique, Noilly Prat, Muscat Grapes, French Tarragon, Black Kale, Dulse Salt

Thornhill Duck, Blood Orange, Clover Honey & Margoram Syrup, Salsify, Bok Choi, Spiced Pumpkin

Murley Mountain Lamb Rump, Agen Prune & Salted Damson Jam, Charred Fennel

2 Courses - £32

3 Courses - £40

If you have any food allergens, please make your serve aware of this when placing your order.

Michelin Guide Recommended 2022/2023

Best Sustainability Practices 2022 Winner Co. Down

Best Sustainable Practices 2024 Winner Co. Down – Ulster Winner 2024

# **Christmas at No. 14**

## **Lunch**

### **Starters**

Terrine of Pork Knuckle, Sauternes Jelly, Black Grape Chutney, Brioche

Roast Parsnip & Potato Soup, Braeburn Apple, Smoked Walnut Oil

Treacle Cured Salmon, Dill & Cucumber Pickle, Whipped Goat's Curd

Estate Pigeon, Quince & Ginger Jam, Spelt, Pickled Pear

### **Mains**

Dexter Beef Cheek Bordelaise, Roscoff Onion, Brassica, Artichoke, Bone Marrow Crumb

Roast County Down Turkey, Belfast Ham, Sage N Onion Stuffing, Cranberry Sauce

Smoked Haddock Fishcake, Leek Chowder, Soft Poached Egg, Herring Roe, Dulse Salt

Coq Au Vin, Salsify, Confit Carrot, Calvo Nero

Served with a panache of seasonal vegetables & potatoes

2 Courses - £25

3 Courses - £32

If you have any food allergens, please make your server aware of this when placing your order.

Michelin Guide Recommended 2022/2023

Best Sustainability Practices 2022 Winner Co. Down

Best Sustainable Practices 2024 Winner Co. Down – Ulster Winner 2024