

No. 14

Christmas Dinner Menu



Starters

Donaghadee Crab Orzo, Sherry Bisque, Cais Ne Tire Cheese, Organic Leek
Partridge, Ham Hock & Cognac Terrine, Fig & Black Muscat Jam
Wood Pigeon, White Balsamic Roast Beetroot, Smoked Pudding, Veal Shin
Killowen Poitín Cured Irish Salmon, Pink Salt Dill, Cornichons, Malt Wheaten

Mains

Loin of Estate Venison, Toffee Parsnip, Calvo Nero, Gingerbread, Plum, Star Anise
Le Gruyere AOP Crusted Halibut, Pickled Apple, Smoked Eel, Leek Fondue
Murley Mountain Lamb Ravigotte, Roscoff Onion, Aubergine, Sheep's Yoghurt
County Monaghan Duck Bigarade, Blood Orange, Fennel Roasted Organic Squash

Sides

£6

Chunky Chips // Skinny Fries // Green Salad // Buttermilk Mash // Panache of Vegetables

Desserts

Chocolate Cremeux, Lime Butterscotch, Gloria Coffee Liqueur Ice-Cream, hazelnut
Poached Pears In Orange Muscat Syrup, Pear & Cinnamon Sorbet, Sugared Almond
Mulled Blackcurrant Ricotta Cheesecake, Irish Oat Biscuit, Bourbon & Vanilla
Black Forest Gateau, Fig Gel, Ganache, Almond Butter Cream, Grand Marnier

1 Course - £28

2 Courses - £38

3 Course - £46

(A discretionary service charge of 10% will be added to parties of 6 or more.)



Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order