

SAMPLE FESTIVE EVENING MENU

STARTERS

DUCK TACO

Apple & Celeriac Slaw, Lime Dressing, Hoisin Glaze

FRESH HOMEMADE SOUP OF THE DAY

Freshly Baked Bread Rolls

FLAME GRILLED PRAWN BRUSCHETTA

Toasted Sourdough, Salad Leaves, Nduja Sauce

CHICKEN CAESAR SALAD

Chicken & Bacon Bonbons, Baby Gem Salad, Crispy Croutons & Parmesan Cheese

SALT & CHILLI SQUID

Seasonal Leaf Salad, Soy, Chilli & Lime Dressing

MAINS

FESTIVE ROAST STUFFED TURKEY & GRANTS BACON LOIN

Herb Roasted Potato, Carrot Puree, Roasted Seasonal Vegetables & Pan Gravy

TERIYAKI MARINATED CHICKEN

Bombay Potatoes, Coriander Cream, Spicy Onion Fritter

CO. WICKLOW LAMB RUMP

Grilled Mediterranean Vegetables, Tomato & Basil Casserole, Parsley Oil

MISO GLAZED GREENCASTLE COD

Rice Noodles, Wilted Pak Choi, Snow Peas & Toasted Sesame Seeds

ROASTED SPICY BUTTERNUT SQUASH

Tempura Broccolini, Creamed Pappardelle & Miso Glaze

PRIME GRILLED 8oz SIRLOIN STEAK

Onion Puree, Roasted Tomato & Flat Leaf Parsley
Served with Sauce of Your Choice

SERVED WITH CHUNKY CHIPS, BUTTERY MASH & VEGETABLES OF THE DAY

3 Course {£42}

DESSERTS

APPLE TART TATIN

Crispy Baked Apple Galette, Vanilla Ice Cream & Toffee Sauce

BELGIAN CHOCOLATE BROWNIE

Salted Caramel Ice-Cream, Chocolate Sauce

ICE-CREAM SELECTION

Selection of Locally Produced Causeway Coast Ice-Creams

STICKY TOFFEE

PUDDING
Toffee Fudge Sauce, Bourbon Vanilla Ice Cream

BISHOP'S GATE BAKED ALASKA

Vanilla Ice-Cream & Berry Compote

The menu options shown are from our 2024 Festive Season and are intended to showcase the style of our menu only. Our 2025 menus will be finalised closer to the festive season,

All products locally sourced where obtainable. For full allergen information, or if you have any dietary requirements please ask your server. Please be aware that we are unable to guarantee that any menu item can be completely free of traces of allergens.