

# FESTIVE LUNCH

## STARTERS

WARM BRIE, CRANBERRY  
& SERRANO HAM  
BRUSCHETTA  
Balsamic Glaze

FRESH HOMEMADE SOUP  
OF THE DAY  
Freshly Baked Bread Rolls

CHICKEN & BACON  
CAESAR SALAD  
Baby Gem Leaves, Parmesan &  
Crispy Croutons

DONEGAL SMOKED  
SALMON & PRAWN SALAD  
Homemade Wheaten Bread &  
Lemon

TRIO OF MELON &  
PINEAPPLE  
Fruit Coulis & Seasonal Berries

## MAINS

CHRISTMAS FAYRE  
FESTIVE ROAST STUFFED TURKEY  
& GRANTS BACON LOIN  
Herb Roasted Potato, Carrot Puree, Roasted  
Seasonal Vegetables & Pan Gravy

PAN SEARED FILLET OF COD  
Wilted Pak Choi, Snow Peas, White Wine Cream  
& Buttered Baby Potatoes

GRILLED FLAT IRON STEAK  
Served Pink, Lyonnaise Potatoes, Three Peppercorn  
Cream & Chunky Chips

SPICY ROASTED  
BUTTERNUT SQUASH  
Pea & Spinach Risotto, Tempura Broccolini, Miso  
Glaze & Parmesan Fries

## DESSERTS

STICKY TOFFEE PUDDING  
Toffee Fudge Sauce,  
Vanilla Ice-Cream

APPLE, RASPBERRY &  
WHITE CHOCOLATE  
CRUMBLE  
Warm Vanilla Custard, Bourbon  
Vanilla Ice-Cream

BELGIAN CHOCOLATE  
BROWNIE  
Salted Caramel Ice-Cream,  
Chocolate Sauce

ICE-CREAM SELECTION  
Selection of Locally Produced  
Causeway Coast Ice-Creams

CHEESECAKE OF  
THE DAY  
(Please Ask Your Server)

**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.**

For full allergen information, or if you have any dietary requirements please ask your server. All products locally sourced where obtainable.

