



# THE Causerie

— FESTIVE ROOM SERVICE —

## STARTERS

<b>Curried Parsnip Soup, Curry Oil (V)</b>	<b>£8</b>
Guinness Wheaten Bread	
<b>Braised Ham &amp; Chicken Terrine</b>	<b>£11</b>
Celeriac Remoulade, Apple Ketchup	
<b>Classic Prawn Cocktail</b>	<b>£12</b>
Marie Rose Sauce, Cucumber, Guinness Wheaten Bread	
<b>Smoked Bacon &amp; Haddock Chowder</b>	<b>£12</b>
Guinness Treacle Bread	
<b>Crispy Chicken Wings</b>	<b>£9</b>
Guinness Chipotle Sauce, Pickled Chillies, Coriander	
<b>Nachos To Share</b>	<b>£14</b>
Salsa, Sour Cream, Cheese, Jalapenos, Guacamole	
<b>Pigs In Blankets</b>	<b>£9</b>
Maple & Mustard Glaze	

## MAIN COURSE

<b>Lisdergan Sirloin Steak</b>	<b>£36</b>
Hand Cut Chips, Watercress Salad, Pepper Sauce	
<b>Roast Turkey &amp; Grants Ham</b>	<b>£23</b>
Sage & Onion Stuffing, Roasted Chipolatas, Traditional Garnish, Cranberry Jus	
<b>Braised Daube of Beef</b>	<b>£23</b>
Bourguignon Garnish, Buttery Mash & kale	
<b>Lisdergan Beef Burger</b>	<b>£19</b>
Dubliner Cheddar, Smoked Tomato Guinness Ketchup, Tomato, Hand Cut Chips	
<b>Beer Battered Haddock</b>	<b>£21</b>
Mushy Peas, Tartar Sauce, Hand Cut Chips	
<b>Grants Pork, Honey &amp; Mustard Sausages</b>	<b>£17</b>
Spring Onion Mash, Onion Ring, Onion Gravy	
<b>Keralan Plant-Based Curry (V)</b>	<b>£19</b>
Sweet Potato with Spinach, Broccoli, Tomato, Coconut, Coriander & Aromatic Rice	
<b>Roast Seabass</b>	<b>£23</b>
Parsnip Puree, Cockle Cream, Olive Oil Mash	

**A 10% discretionary service charge will be added.**

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options, but do not operate in a fully Gluten Free Kitchen.

**(V) Vegetarian**



## SALADS

<b>Goats Cheese Salad</b>	<b>£11</b>
Candied Walnuts, Poached Pear, Balsamic Dressing	
	<b>Starter    Main</b>
<b>Caeser Salad</b>	<b>£11    £18</b>
Little Gem, Black Olive, Grant's Bacon Parmesan, Croutons	
<b>Add Roast Irish Chicken</b>	<b>£3</b>

SIDES    £5 each | Choice of 2 sides £8

**Triple Cooked Chips**

**Onion Rings**

**Champ**

**Seasonal Vegetables**

## DESSERTS

<b>Cranberry &amp; White Chocolate Cheesecake</b>	<b>£10</b>
Raspberry Gel, Orange Cream	
<b>Warm Christmas Pudding</b>	<b>£10</b>
Brandy Custard, Muine Glas Vanilla Ice-Cream	
<b>Warm Chocolate Fondant</b>	<b>£10</b>
Salted Caramel Ice Crean & Blood Orange Gel	
<b>Vegan Chocolate Mousse (V)</b>	<b>£10</b>
Passion Fruit & Mango Sorbet	
<b>Selection Of Northern Irish Cheeses</b>	<b>£14</b>
Meeney Hill & Banagher Bold Ale-Washed Cheese From Dart Mountain, Kearney Blue From The Castlereagh Hills. Served with Erin Grove Chutney & Miller's Biscuits	

Menu available from 12pm-10pm daily.  
Please dial 0 for reception for full details. Please note all room service orders are subject to a £10 tray charge.

WE PROVIDE QUALITY, WHOLESOME FOOD IN INFORMAL, RELAXED SURROUNDINGS, USING THE FRESHEST SEASONAL AND LOCAL PRODUCE.



THE LIFE & SOUL OF THE CITY

