



THE Causerie

— FESTIVE ROOM SERVICE —

STARTERS

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

MAIN COURSE

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

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

Goats Cheese Salad		£11
Candied Walnuts, Poached Pear, Balsamic Dressing		
	Starter	Main
Caesar Salad	£11	£18
Little Gem, Black Olive, Grant’s Bacon Parmesan, Croutons		
Add Roast Irish Chicken		£3

SIDES **£5 each** | Choice of **2 sides £8**

- Triple Cooked Chips
- Onion Rings
- Champ
- Seasonal Vegetables

DESSERTS

Cranberry & White Chocolate Cheesecake	£10
Raspberry Gel, Orange Cream	
Warm Christmas Pudding	£10
Brandy Custard, Muine Glas Vanilla Ice-Cream	
Warm Chocolate Fondant	£10
Salted Caramel Ice Crean & Blood Orange Gel	
Vegan Chocolate Mousse (V)	£10
Passion Fruit & Mango Sorbet	
Selection Of Northern Irish Cheeses	£14
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.

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



THE LIFE & SOUL OF THE CITY



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