THE Causerie

— CHRISTMAS NIGHT MENU —

STARTERS

Christmas Charcuterie Board (To Share)
Duck & Port Terrine, Ispini Cured Meats, Dart Mountain Cheese,
Bridle Lane Wild Cranberry Chutney, Zac's Sourdough

Confit Silver Hill Duck
Hoisin Sauce, Pickled Vegetables

Classic Prawn Cocktail
Cucumber, Baby Gem, Marie Rose Sauce, Guinness & Treacle Bread

Roasted Celeriac Soup
Pickled Apple, Guinness & Treacle Bread

Tempura Cauliflower
Coconut Yoghurt, Curry Oil, Herb Dressing

MAIN COURSE

Roast Lisdergan Turkey
Grant's Ham, Stuffing, Pigs in Blankets,
Buttery Mash, Roasted Vegetables, Madeira Gravy

Lisdergan 10oz Sirloin Steak
Triple-Cooked Chips, Onion Ring, Watercress Salad,
Black Pepper & Brandy Cream

Braised Daube of Lisdergan Irish Beef
Truffled Mash, Buttered Cabbage, Bourguignon Garnish

Roast Cod
Buttered Cabbage, Pancetta, Crushed Potatoes,
Chive Beurre Blanc

Roasted Butternut Squash & Sage Ravioli
Squash Purée, Sage Olive Oil, Crispy Onions,
Crushed Hazelnuts

DESSERTS

Sticky Toffee Pudding
Toffee Sauce, Muine Glas Yellow Man Ice Cream

Mulled Fruit & Vanilla Cheesecake
Raspberry Compote, Muine Glas Vanilla Ice Cream

Europa Christmas Pudding
Brandy Anglaise, Muine Glas Spiced Rum Ice Cream

Vegan Chocolate Brownie
Chocolate Sauce, Biscoff Ice Cream

Selection of Northern Irish Cheeses
Kearney Blue, Boyne Valley Ban, Extra Mature Irish Cheddar, Bridle Lane
Chutney, Grapes and Ditty's Oat Cakes

Christmas Night

2 COURSES £65 PER PERSON

3 COURSES £75 PER PERSON

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.