



Private Dining Menu

£22 per person

Please select 3 options for Starters

Starters

Served with bread rolls and butter

Vegetable and Lentil Broth

White Onion, Potato and Thyme Soup

Wild Mushroom and Tarragon Soup

Garden Pea and Ham Hock Soup

Butternut Squash and Fennel Soup

Sweet Potato, Smoked Paprika and Garlic Soup

Tomato and Mozzarella Salad, rocket, red onion, balsamic

Fivemiletown Goat's Cheese, Roasted Beetroot, rocket leaves, balsamic

Ham Hock & Mustard Terrine, pear and raisin chutney, Veda crisp

Prawn Cocktail & Wheaten Bread

(£2pp supplement)

Add a Sorbet Course for £2.50pp

Lemon, raspberry, orange, champagne, mango, coconut, wild blackberry,
blood orange, blackcurrant, lime and ginger, apple, lime

For special dietary requirements or allergy information, please speak with a member of staff



Main Courses

Please select 3 options for Mains

All served with Honey Roasted Carrots & Parsnip, Seasonal Greens,
Rosemary Roast Potatoes, Creamy Mash

Roasted Supreme of Chicken, your choice of sauce
Pepper sauce, white wine and mushroom sauce, roasted gravy, wild mushroom and tarragon sauce,
chasseur sauce, smoked bacon and thyme sauce

Roast Turkey & Honey Roasted Ham with herb stuffing, chipolatas & thyme gravy
Served with cranberry sauce on your tables

Honey Mustard Glazed Bacon Loin, cabbage and leeks, grain mustard cream

Pink Peppercorn and Honey Glazed Bacon Loin, pink peppercorn cream

Guinness Braised Chuck of Beef with Yorkshire pudding
(£4pp supplement)

Roasted Sirloin of Beef with Yorkshire pudding & roast gravy
(£5pp supplement)
Served with horseradish sauce & mustard on your tables

Chargrilled Sirloin Steak (medium or well done) roasted shallots, confit tomato, pepper sauce
(£6pp supplement)

Roasted Rump of Lamb, minted greens, rosemary & red current jus
(£4pp supplement)

Roasted Fillet of Hake, roasted cherry tomatoes, capers, pine nuts
(£2pp supplement)

Baked Fillet of Salmon with wilted greens, lemon beurre blanc
(£4pp supplement)



Desserts

Please select 2 options for Desserts

Warm Chocolate Fondant, Pistachio Cream

Salted Caramel Meringue Roulade

Mango and Passion Fruit Roulade

White Chocolate and Raspberry Meringue Roulade

Salted Caramel Profiteroles, toffee sauce

Vanilla Panna Cotta with strawberry compote

Baileys Cheesecake

Strawberry Cheesecake

Pear and Almond Tart, Crème Anglaise

Pecan and Bourbon Pie

Lemon Tart, raspberry coulis

Trio of Desserts – salted caramel profiterole, raspberry cheesecake,
strawberry meringue
(£1pp supplement)