

# Christmas Carvery

Six Course

Soup

A choice from two homemade Soups:

**Winter Vegetable and Barley Broth (DF) (V) or Potato and Leek (V) served with Freshly baked Bread Rolls**

Hot Appetisers

Selection of Hot Starters:

**Cocktail Chipolatas, Buffalo Wings, Barbecue Ribs, Curried Rice**

Cold Appetisers

Selection of Cold Salads:

**Tullyglass Oven Roasted Ratatouille** (Peppers, Courgette, Onions, Tomatoes, Aubergines Roasted then bonded together),  
**North West Bowl** (Tagliatelle Pasta with Mange Tout, Baby Corn, Asparagus), **Slemish Pickle** (Pickled Cucumber Strips, Red Onion, Honey Mustard Seeds (DF) (V)), **Causeway Sunrise** (Squash, Red Onion, Spinach, Cranberries & Pecan Nuts), **Antrim Almond** (Mandarin Orange's, Fresh Baby Gem Lettuce, Pancetta, Onions & Almonds (DF)), **Wild Rice** (Basmati Rice mixed With Fresh Cranberries, Spring Onion, Spinach & Flat Leaf Parsley (DF) (V)), **Dressed Salmon and Smoked Mackerel**

Main Course

Selection of locally sourced Meats:

**Roast Antrim Turkey (DF), Roast Topside of Beef (DF), Roast Loin of Pork (DF) and Sugar Baked Ham (DF) Vegetable Tartlet with Green Salad and White Truffle Oil (V) (V).** All Meats are hand carved by our Chef.

*All served with a selection of Winter Vegetables and Potatoes*

Dessert

Selection of handmade Seasonal Desserts:

**Christmas Pudding, Pavlova, Double Chocolate Fudge Cake, Banoffee Pie, Profiteroles, Strawberry Gateau, Selection of Cheesecakes, Local Bramley Apple Crumble Fresh Fruit Salad and Chocolate Brownie (V)**

*All served with choice of Fresh Cream, Ice-cream or Custard*

Tea and Coffee

*Party Night*  
**DOORS OPEN 7PM**  
£30.00