

*Two*  
**COURSE**  
APPETISER AND MAIN COURSE **£16.95**

*Three*  
**COURSE**  
APPETISER, MAIN AND DESSERT **£22.50**

## Appetisers

### Fivemiletown Goats Cheese

Whipped Goat Cheese, Honey Poached Pear with Arugula and Fig Puree \* (V) (GF)

### Stuffed Mushroom

Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic Dressing (V)

### Chef's Soup of the Day

Homemade Soup served with Freshly Baked Bread \* (V) (GF)

### Sweet Chilli Chicken

Grilled Chicken Sliced, Asian Spices with Homemade Sweet Chilli Sauce (GF)

### Roasted Butternut Squash Salad *Superfood*

Roasted Butternut Squash, Chickpea, Rocket and Cumin Salad (V) (GF) (DF) (VEGAN)

## Main Course

### Festive Trio of Meats

Turkey, Ham and Beef served with Homemade Stuffing, Pig in Blanket, Orange-Burst Cranberries, Roasted Vegetables and Potatoes

### 8oz Dexter Beef Burger

Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring, Homemade Relish and Double Cooked Chips

### Beer Battered Fish and Chips

Beer Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas

### Grilled Cajun Chicken *Superfood*

Tuscan Potatoes, Asparagus, Tenderstem Broccoli, and Red Onions (DF)

### Philly Cheese Steak Sandwich

Thin Slices of Pan Grilled Sirloin Steak in Ciabatta with Cheese Sauce, Jalapeño, Red Onions and Skinny Fries

### Roast Aubergine and Courgette Torte *Superfood*

Tossed Green Salad (V) (DF) (VEGAN)

### 10oz Sirloin Steak \* (GF) (DF) (£6.00 Supplement)

Cooked to your liking Served with Roasted Tomato, Crisp Homemade Onion Ring, Double Cooked Chips and Peppercorn Sauce

## Side Dishes £2.95

Double Cooked Chips

Roasted Vegetables

Mixed Salad

Baby Potatoes

Scallion Mash

Skinny Fries

Creamy Mash

Garlic Roasted Potato Wedges with Parmesan

*Vegetables and Potatoes grown and sourced from the Glens of Antrim*

Sweet Chilli Sweet Potatoes

Ratatouille

Skinny Parmesan Fries

Homemade Onion Rings

Boiled Rice

## Sauces £2.50

Peppercorn Cream

Bushmills

Pan Jus

Garlic Butter

White Wine

Classic Tomato

## Desserts

### Traditional Christmas Pudding

Served with Hennessy Cognac Brandy Sauce

### Granny Smith Crumble Tart

Honey Crème Fraîche and Madagascan Vanilla Custard

### Strawberry and Vanilla Pavlova (GF)

Strawberry-filled Pavlova Drizzled with Vanilla & Chantilly Cream

### Sticky Toffee Pudding

Date-filled Toffee Pudding Drizzled with a Home-made Toffee Sauce

### Home-made Cheesecake

Home-made Cheesecake of the day served with Vanilla Ice-Cream

### Vegan Chocolate Cake

Deliciously Moist Chocolate Cake served with Dairy free Vanilla Soy

## Hot Beverages

### Espresso

Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans

£2.30

### Americano

Prepared by brewing espresso with added hot water, giving it a similar strength to, but different flavor from, drip coffee

£2.80

### Cappuccino

An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam

£3.20

### Caffè Latte

A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it.

£3.20

### Caffè Mocha

A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte

£3.60

### Hot Chocolate

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!

£3.60

### Tea

Various Flavours

£2.20

## Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish  
£4.95



Calypso  
£4.95



French  
£5.60