



TULLYGLASS

— HOTEL AND RESIDENCES —

New Year's Day

SERVED 12PM - 8.30PM

£30 PER PERSON

APPETISERS

Fivemiletown Goats Cheese

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

Classic Prawn Marie Rose

Served on Baby Gem and Wheaten Bread

Stuffed Mushroom

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

Sweet Chilli Chicken

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

Chef's Soup of the Day

Accompanied with a Freshly Baked Roll (V) (GF)

Roasted Butternut Squash Salad

Chickpea Fritters Rocket Salad and Vegan Aioli (V) (GF) (DF) (VEGAN)



MAINS

Festive Trio of Meats

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

Pan-Fried Salmon

Served with Creamy Mash, Wilted Spinach, Crispy Chorizo and Red Pepper Sabayon

Grilled Cajun Chicken

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

Slow Cooked Lamb

Served on a bed of Baby Potatoes with Tender Greens
and Pearl Onion Gravy (GF) (DF)

10oz Sirloin Steak

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

(£6.00 Supplement)

Roast Aubergine and Courgette Torte

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



DESSERT

(Extensive menu to follow)

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Most of the above dishes can be prepared gluten free please contact service for details



EWING'S
BELFAST FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass | Any Food Allergies please notify our Service Staff

Desserts

Traditional Christmas Pudding

Served with Hennessy Cognac Brandy Sauce

Strawberry and Vanilla Pavlova (GF)

Strawberry-filled Pavlova drizzled with Vanilla and Whipped Cream

Home-made Cheesecake

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

Sticky Toffee Pudding

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

Double Chocolate Profiteroles

Crisp Choux Pastry drizzled with rich Chocolate Sauce

Granny Smith Crumble Tart

Honey crème fraîche and Madagascar Vanilla Custard

Caramel Popcorn Hot Fudge Sundae

Vanilla Ice-Cream with Chunks of Caramel served with hot Fudge sauce

Vegan Chocolate Cake (GF) (DF) (V)

Deliciously Moist Chocolate Cake served with Dairy free Vanilla Soy Ice-Cream

Hot Beverages

Espresso

£2.30

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

Americano

£2.80

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

Cappuccino

£3.20

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

Caffè Latte

£3.20

A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it. Some prefer to add syrup or extra espresso to the recipe

Caffè Mocha

£3.60

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

Macchiato

£3.50

An espresso with a small amount of foamed milk on top. The name macchiato means "marked."

Hot Chocolate

£3.60

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

Tea (Various Flavours)

£2.20

Speciality Teas

£2.95

Monin Syrup Shot (Various Flavours)

£0.50

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



EWING'S
BELFAST FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS


Local Suppliers proud to be associated with Tullyglass

Any Food Allergies please notify our Service Staff

Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free please contact service for details

(DF) Dairy Free

 Vegan Option

(V) Vegetarian Option

(N) Contains Nuts