

Boxing Day

SERVED 12 NOON TO 8:30PM | £50

Appetisers

Soup of the Day
Homemade Soup, Herb Infused Oil, Bread * (V) (DF) (VEGAN)

Warm Medallion Of Goats Cheese Salad
Fresh Leaves, Bacon, Smoked Beetroot, Butternut Squash,
Balsamic Glaze, Tomatos, Onions * (V) (DF) (GF) (VEGAN)

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

Pork Belly Roulade
Crunchy Cabbage, Apple Slaw (GF)

Pan Seared Scallops
Citrus Beurre Blanc, Pickled Cucumber, Sundried Tomatoes,
Mixed Lettuce

Smoked Salmon and Prawn Marie Rose
Tossed Salad with Wheaten Bread

Mains

McAllisters Festive Roast
Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding,
Medley of Potatoes, Roasted Vegetables, Gravy

Peppered Chicken Supreme
Oven baked Supreme of Chicken, Asparagus, Buttery Champ,
Creamy Peppered Sauce (GF)

Grilled Fillet Of Salmon
Roasted Baby Potatoes, Winter Greens, Petit Pois,
Roasted Red Pepper Sauce (GF)

Sous Vide Breast of Duck
Sweet Potato Fondant, Sauteed Vegetables, Rich Pan Jus (GF)

Roast Lamp Chops
Garlic and Rosemary Roasted, Medley of Vegetables,
Creamy Mashed Potatoes Cafe de Paris Butter (GF)

10oz Sirloin Steak (£10.00 Supplement)
Grilled Tomato, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)

Vegan Wellington
Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils
Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)

Side Dishes £4.50

Tossed Salad	Baby Potatoes
Boiled Rice	Scallion Mash
Sweet Potato Fries	Mashed Potatoes
Double Cooked Chips	Homemade Onion Rings
Skinny Fries	Roasted Vegetables
Garlic Fries	

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Blue Cheese Cream
Garlic Butter
White Wine

Desserts

Traditional Christmas Pudding
Brandy Sauce, Cinnamon Ice Cream, Poached Pear

Pavlova Sphere
Meringue Sphere Served, Seasonal Fruits, Whipped Cream,
Homemade Coulis

Winter Forest Crème Brûlée
Rich Creamy Creme Brûlée, Winter Berries, Viennese Biscuit

Classic New York Cheesecake
Baked Smooth and Creamy Cheesecake, Homemade Coulis,
Seasonal Fruits

Cast Iron Apple Crumble
Apples Cooked in Cinnamon topped with Crispy Crumble
mix served with Vanilla Ice Cream

Seasonal Milk Chocolate Eclair
Sweet Shell filled with Chantilly Cream, Strawberry Compote
and Blueberries

Trio Of Ice Cream
Honeycomb, Vanilla and Raspberry Ripple topped
with Meringue Tree

Sticky Toffee Pudding
Butterscotch Sauce, Ice-Cream

Vegan Chocolate Cake
Deliciously Moist Chocolate Cake with
Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

Espresso	£3.00
Americano	£3.50
Cappuccino	£3.80
Flat White	£3.80
Caffè Latte	£3.80
Caffè Mocha	£3.80
Hot Chocolate	£3.80
Tea	£3.50

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
£8.50



Calypso
£8.50



French
£8.50

Any Food Allergies please notify your server

Food Allergens Guide
(GF) Most of the above dishes can be prepared gluten free please contact your server for details

(DF) Dairy Free (V) Vegetarian Option * Dietary Adjustment Available



Allergen Information