

Boxing Day

SERVED 12 NOON TO 8:30PM | £50

Appetisers

Soup of the Day

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

Baked Goats Cheese Puff

Puff Pastry, Fig, Mix leaves, Pear Puree, Balsamic Glaze * (V) (GF)

Honey Chilli Chicken

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

Prawn and Smoked Salmon Cocktail

Baby Gem, Shaved Ciabatta, Marie Rose

Caesar Salad

Crispy Croutons and Parmesan Cheese (V)

Mains

McAllister's Trio Of Meats

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)

Blackened Salmon

Pan-fried Blackened Salmon, Roasted Vegetables, Tuscan Potatoes, Sundried Tomato and Lemon Cream (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 and Herb Butter (GF)

10oz Sirloin Steak (£10.00 Supplement)

Cherry vine tomatoes, 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
Boiled Rice
Sweet Potato Fries
Skinny Fries
Garlic Fries
Parmesan Fries

Baby Potatoes
Double Cooked Chips
Scallion Mash
Mashed Potatoes
Homemade Onion Ring
Roasted Vegetables

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Blue Cheese Cream
Garlic Butter
Salsa Verde

Desserts

Homemade Christmas Pudding

Homemade Christmas Pudding with a Modern Chocolate Brandy Centre and Seasonal Fruits (V)

Apple Crumble Tart

Apple Crumble Tart with Vanilla Ice Cream & Mini Apple Chocolate Garnish (V)

Sticky Toffee Pudding

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)

Black Forest Cherry Slice Cake

Black Forest Cherry Slice with Morello Compote, Chocolate Sauce & Mascarpone Ice Cream (V)

Pavlova Sphere

Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (V) (GF)

Classic Crème Brûlée

Classic Crème Brûlée with Winter Berries & Viennese Biscuit (V)

Trio Of Ice Cream

Raspberry Ripple, Honeycomb and Vanilla (V) (GF)

Vegan Chocolate Cake

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

Hot Beverages

Espresso	£4.00
Americano	£4.00
Cappuccino	£4.50
Flat White	£4.50
Caffè Latte	£4.50
Caffè Mocha	£4.50
Hot Chocolate	£4.50
Tea	£4.00

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
£9.50



Calypso
£9.50



French
£9.50

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

Please be advised that food allergens are handled in the kitchen, in some cases allergens may be unavoidably present due to shared equipment or the ingredients used