Mc.ALLISTER'S
WHISKEY LOUNGE
— TULLYGLASS HOTEL —

New Years Eve

SERVED 12 NOON TO 8:30PM | £50

Appetisers

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

Brie Frito
Crispy Breaded Brie with Tossed Greens, Tomato and Chilli Relish, Balsamic Glaze ✻ (V)

Honey Chilli Chicken
Chicken Strips, Asian Spices, Lime Aioli, Homemade Sweet Chilli Sauce (GF)

Smoked Salmon and Prawn Cocktail
Baby Gem, Shaved Ciabatta, Marie Rose

Warm Duck and Orange Salad
Slices of Pan-Fried Duck Breast, Orange, Pomegranate and fig Salad tossed in a Citrus Dressing with Balsamic Glaze

Mains

Mc.Allister's Festive Roast
Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy

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

Peppered Chicken Supreme
Oven Baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

Herb-Crusted Rump of Lamb
Rump of lamb Crusted with Oregano, Thyme, Lemon Zest and Dijon Mustard, with Minted Peas and Courgette, Buttery Mash, Bourguignonne Sauce

Blackened Salmon
Oven-Baked Blackened Salmon served with Pan Potatoes, Vegetables and Cajun Cream Sauce (GF)

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

Sides £4.50

Double Cooked Chips - Cooked Twice, Extra Crispy
Mash Potatoes - Buttery Mashed Potatoes
Boiled Rice - Easy Cooked Basmati
Sweet Potato Fries - Seasoned Julienne Sweet Potato
Baby Potatoes - Roasted with Herbs

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Garlic Butter
White Wine Cream

If you have any Food Allergies please notify your server

Food Allergens Guide
(GF) Most of the above dishes can be prepared gluten free, notify your server for details
(DF) Dairy Free (V) Vegetarian ✻ Dietary Adjustment

Allergen Information

Desserts

Traditional Christmas Pudding
Brandy Sauc, Cinnamon Ice Cream, Poached Pear (GF)

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

Apple Crumble
With Carmel Sauce & Vanilla Ice Cream

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

Classic Crème Brûlée
Classic Crème Brûlée with Winter Berries & Viennese Biscuit

Sticky Toffee Pudding
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

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

Hot Beverages

Espresso	£4.00	Hot Chocolate	£4.50
Americano	£4.00	Iced Latte	£4.50
Cappuccino	£4.50	Iced Americano	£4.50
Caffè Latte	£4.50	Tea	£4.50
Flat White	£4.50	Speciality Teas	£4.00
Caffè Mocha	£4.50	Monin Syrup Shot	£4.50
Macchiato	£4.50	(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 £9.50

Calypso £9.50

French £9.50

Whiskey Connoisseur

Irish

McAllister's Pot Stil £10.50
Expertly crafted and triple-distilled for a smooth, rich taste with notes of honey, spice, and oak.

Redbreast 12y £9.50
A celebrated single pot still whiskey, matured in oak casks for a perfect balance of rich fruit, toasted wood, and warm spice.

Scottish

Johnnie Walker 18yr Gold Label £8.00
A luxurious blend of aged whiskies, offering creamy honey and rich fruit

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