

Chef's Christmas Specials Menu

Traditional roasts for the Festive Season with accompaniments.



Turkey & Ham

Roast Turkey and Ham, sliced and wrapped around Sage and Onion Stuffing served with Chipolata Sausages, Cranberry Sauce and traditional gravy

£14.25



Roast Beef

Slow roasted Silverside of Beef with Yorkshire Pudding and traditional Gravy

£14.25



Lentil, Nut & Cranberry Roast

Lentils, chopped tree Nuts and vegetable loaf, roasted, sliced and served with a rich port and cranberry gravy.

(All Gluten Free, Dairy Free, Vegetarian and Vegan)

(If vegan please let us know so we can ensure Potatoes and Vegetables are vegan too)

£12.95

served with Carrots and Brussels Sprouts, Mashed and Roast Potatoes.

Drinks Specials



Local Beer

Lacada 9 Rubies (500ml) £3.50

Raspberry IPA (Brewed in Protrush)



Cocktail of the Month

***Autumns Nectar* £4.50**

(Captain Morgans Spiced Rum, Apple Juice, Lemon Juice, Cinnamon Syrup, garnished with Apple, Cloves and Orange Peel)



Wine of the Month Oliver & Greg's - £13.50 per Bottle

Pinot Grigio, Italy Flavours of grapefruit and lemons with a delicate finish

Cabernet Sauvignon, Chile Smooth ripe flavours of blackberry

Zinfandel Rose California Well balanced with sweet Red Fruits