



FESTIVE MENU

APERITIF

Mount Stewart Sunset Cocktail

APPETISERS

Soup Of The Day

Served with a warm roll

Port and chicken liver pate

With sourdough toast & cranberry chutney

Creamy Stilton Mushrooms

Button mushrooms in a light stilton, white wine cream, topped with herb breadcrumbs

Christmas Salad & Goats Cheese

Watercress, spinach, pecans & pear with grilled goats cheese & cranberry dressing

Smoked Salmon Cherubs

Smoked salmon trumpets filled with prawns in a marie rose sauce

MAIN COURSE

Medallions Of Beef Rossini

Sliced fillet resting on a crouton, served with hand cut chips & green beans, finished with a Glayva sauce

Traditional Roast Turkey

Served with all the trimmings

Confit of Duck

With mash potatoes & a spiced orange & cranberry sauce

Baked Cod Loin

Served with tender stem broccoli, topped with king prawns in a champagne sauce

Half Lobster

Garlic butter served with hand-cut chips, onion rings & tomato

Roast Loin of Pork

Braised savoy cabbage & apple cider jus

Vegetarian Nut Wellington

Delicious roasted nuts in a flaky pastry

DESSERT

Cinnamon Sugar Waffles

With ice cream & maple syrup

Christmas Pudding

Served with Brandy sauce

Boozy Trifle

Served with a liqueur nip

Baileys Tiramisu

With fresh cream & winter berries

2 COURSES- £25 3 COURSES- £30