



Vespers is a sunset evening prayer service. The word is derived from the Greek π ("hespera") and the Latin vesper, meaning "evening". In the "Antiphonary of Bangor", a manuscript from the 6th century written at Bangor Abbey, Vespers are called hora incensi. This name is interesting to note as the hora incensi recalls the custom of burning incense and lighting candles at the beginning of the evening. This ceremony of the lights at Vespers was very symbolic and the most solemn office of the day. It was an occasion. We trust that your dinner is an occasion also and an enjoyable one. Cene Bene.

Boxing Day Menu



TO START

Soup Du Jour

Served with Culloden Bread

Bushmills Whiskey & Orange Cured Glenarm Salmon

Horseradish Pannacotta, Compressed Cucumber, Beetroot

Confit Pork Belly

Burnt Apple, Raisin Purée, Curry Sauce

Honey Truffle Feta (V)

Shaved Fennel, Radish & Picked Peach

TO FOLLOW

Northern Irish Turkey Roulade

Buttery Mash, Duck Fat Potatoes, Iona Farm Vegetables, Cocktail Sausages
Spiced Cranberry Chutney and Turkey Gravy

Fillet of Irish Beef

Truffle Mash, Buttery Greens, Green Peppercorn Sauce

Ardglass Hake Fillet

Butterbean, Chorizo, Shellfish Sauce

Pumpkin Tortellini (V)

Broad Beans, Spinach and Sage

TO FINISH

Baileys and White Chocolate Mousse

Egg Nog Crème Brûlée

Christmas Pudding Trifle

Artisan Cheese Plate

Millers Fruit Toast, Chutney & Grapes

£75 Per Person

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.

We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.



WINTER
SUNDAY
DINNER