

DINNER MENU

STARTERS

Soup of the Day

Hastings Signature Wheaten Scone & Irish Butter

Baked Goat's Cheese

Caramelised Braeburn Apple Salad, Candied Walnut, Rocket & Apple Balsamic

Classic Caesar Salad

Sourdough Croutons, Smoked Grant's Bacon, Shaved Parmesan & Baby Gem

Northern Irish Chicken Liver Parfait

Toasted Sourdough, Erin Grove Spiced Apple Chutney

MAIN COURSE

Turkey & Parma Ham Roulade

Sage Stuffing, Cranberry Croustade, Seasonal Jus

Slow Braised Daube of Irish Beef

Bone Marrow Jus

Pan Seared Fillet of Salmon

Crispy Prawn, Brown Shrimp & Caper Butter

All the above served with Seasonal Roast Root Vegetables and Potatoes

VEGETARIAN

Forest Mushroom Rigatoni

Roast Forest Mushrooms, Tarragon Velouté, Parmesan & Herb Crumb

DESSERT

Chocolate Brownie

Black Cherry Gel, Candied Walnuts & Muine Glas Vanilla Bourbon Ice Cream

Carrot Cake

Passion Fruit Purée & Spiced Chantilly Cream

Christmas Plum Pudding

Brandy Crème Anglaise

Vegan Chocolate & Raspberry Mousse

Raspberry Gel & Seasonal Berries

3 Courses & Tea or Coffee £45