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NEW YEARS DAY
MENU

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STARTERS

Soup Du Jour

Sourdough

Chicken Liver Parfait

Date Chutney, Crispy Chicken Skin, Brioche

Portavogie Prawn and Crab Cocktail

Iceberg, Tomato, Spiced Lobster Emulsion

Celeriac Royale

Wild Mushroom, Root Vegetable Crisp, Apple

MAINS

County Down Turkey Roulade

Crispy Serrano Ham, Apricot And Leek Stuffing,
Conway Farm Roast Vegetables, Cranberry Chutney

Mill Dam Flax Fed Roast Sirloin Of Beef

Ox Cheek Ragout, Sourdough Yorkshire Pudding, Rich Beef Gravy

Pan Roasted Cod Fillet

Cauliflower Purée, Native Lobster Cream

*All Served with Whipped Mash, Duck Fat Potatoes
and Seasonal Vegetables*

Butternut Squash Risotto

Sage and Brown Butter Crumb, Feta

DESSERTS

Sticky Date Pudding

Caramelised Pecan Nuts, Butterscotch Sauce, Tonka Bean Ice Cream

Culloden Cheese Plate

Sourdough Crackers, Chutney, Grapes, Apple Jelly

Clementine Trifle

Clementine Mousseline, Chocolate Joconde, Citrus Jelly,
Chocolate Soil, Clementine Leaf Ice Cream

Mont Blanc

Chestnut Mousse, Prune Puree, Sherry Syrup,
Meringue Shards, Candied Chestnuts

Thompson's Tea or S.D. Bell's Coffee

ADULT £80 | CHILDREN £40

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.

