



STARTERS

Soup Du Jour

Culloden Bread, whipped Irish Butter

Pressed Kilkeel Crab

Tiger Prawn Salad, XO Emulsion

Ham Hock Terrine

Irish Cheddar Fritter, Erin Grove Tomato & Red Pepper Chutney

Summer Salad

Confit Orange, Ruby Grapefruit, Pomegranate, Honey Feta & Citrus Vinaigrette

MAINS

County Tyrone Beef Rump Fillet

Yorkshire Pudding & Roast Beef Gravy

Northern Irish Chicken Supreme

Sun-Dried Tomato Stuffing, Red Pepper & Basil Velouté

Grant's Slow-Cooked Pork Belly

Apricot & Sage Stuffing, Apple Cider Sauce

All served with Duck Fat Roast Potatoes, Creamed Potatoes, & Local Vegetables

Stem Broccoli & Tomato Gnocchi

Goat's Cheese & Brown Butter Crumb

DESSERTS

Rhubarb & Custard Tart

Vanilla Mascarpone

Pavlova

Strawberry, Mango & Passionfruit

Chocolate Brownie

Chocolate Sauce & Whiskey Ice Cream

Artisan Cheese Board

Sourdough Crackers, Bushmills-Soaked Raisins & Apple Jelly

Thompsons Tea and S.D. Bell Coffee

£60 PER PERSON

"At Hastings Hotels, we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully selected local and seasonal quality foods and have created inspiring culinary delights"

Mark Begley, Executive Head Chef