WINE & BRINE

XMAS PARTY MENU (8+)
DECEMBER 2026

Snacks

Prawn tempura, Nam Jim	14
Pigs head doughnut, smoked eel, malt vinegar	12
House sourdough, cheese & onion bread cultured butter	12
Crispy olives, goat's cheese	10

Starters

Chicken liver parfait, stoned fruit chutney, toasted brioche
Shellfish ravioli, shellfish bisque
Cured salmon, W&B sriracha (supp £3)
W&B black pudding, smoked Gubeen, colcannon
Cauliflower croquette, parmesan, hazelnut, brown butter (v)
Kilkeel crab & sweet corn velouté, warm crumpet

Mains

Butter poached turkey, leg ballotine, bread sauce, smoked bacon, cranberry
Indian spiced monkfish, red lentil dahl, cashew, coriander (supp £5)
Slow cooked ox cheek, bourguignon garnish
Day boat fish on the bone, Portavogie prawn (supp £2)
Roast venison, salt baked beetroot, pink peppercorn
Twice baked cheese soufflé, pear & walnut salad (v)
Pan roast fillet of market fish, warm tartare sauce, wilted greens
Roast rump of lamb, pressed shoulder, gremolata
28 day dry aged sirloin, peppercorn sauce (supp £20)

(Includes selection of potatoes and vegetables)

Desserts

Christmas pudding parfait, brandy cream
Warm spiced apple sponge, whey caramel
Chocolate & clementine
Sherry soaked savarin, poached raisins, white chocolate
Pistachio & cranberry Arctic Roll
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £60

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Kindly note that our game dishes may contain traces of shot

Private dining terms & conditions

- For all large parties during Xmas season we offer a set 3 course menu which is priced at £60 per person.
- We require a pre order from all tables of 8 people or more. We will need this 7 days before your booking, the pre-order form will be emailed to you.
- If any of your party is running late, we will proceed with your order 15 minutes after your reservation time.
- A final guaranteed guest count along with the pre-order is required 7 days prior to your reservation date. This is the minimum number for which you will be billed.
- A 12% service charge will be added to all final bills.
- Please inform us of any dietary requirements at the time of booking