

# WINE & BRINE

## SUNDAY MENU

28th December

Cauliflower croquette, parmesan, hazelnut brown butter (v)

Cured salmon, W&B sriracha

Kilkeel crab & sweetcorn velouté, warm crumpet

Pheasant lasagne, mushroom & black truffle

W&B black pudding, smoked Gubeen, colcannon

Mixed fish tempura, cashew satay (supp £4)

Pigs head doughnut, smoked eel, malt vinegar

Chicken liver parfait, celeriac remoulade, stone fruit chutney

Shellfish ravioli, Kilkeel crab, shellfish bisque (supp £2)

Venison pappardelle, parmesan, smoked fat crumb

Pâté en croûte, damson jam

Roast and confit red-legged partridge, Jerusalem artichoke, poached quince

Roast fillet of cod, morels, celeriac, Kilkeel crab

Twice baked three cheese soufflé, pickled pear & walnut salad (v)

Roast sirloin of beef, Yorkshire pudding, horseradish (supp £2)

Game pie, roast mallard, celeriac, mushroom

Whole plaice on the bone, Portavogie prawn

New season lamb rump, W&B black pudding

Indian spiced monkfish, tandoori, cucumber raita, lime chutney

Roast Baronscourt venison haunch, heritage beetroot

Butter poached turkey, sage stuffing ballotine, bread sauce, cranberry

(Mains served with roast potatoes & crushed roots, black pepper)

Spiced orange cake, almonds, custard & vanilla

Christmas pudding parfait, brandy snap

Pistachio chiboust, cranberry

Chocolate & clementine

Warm spiced pear sponge, whey caramel

Buttermilk panna cotta, mulled wine granita, poached quince, warm financier

Lemon & cherry choux bun, camomile sauce

Miso caramel tart, citrus cream

Sherry soaked savarin, poached raisins, white chocolate

Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team
- Please note our game dishes may contain shot

