

WINE & BRINE

XMAS PARTY MENU (8+)

DECEMBER 2024

Snacks (£9 supp)

Smoked salmon & clementine tartlet

Pigs head doughnut, smoked eel, malt vinegar

House sourdough, cheese & onion bread cultured butter

Crispy olives, goat's cheese

Starters

Parfait, stoned fruit chutney, celeriac

Prawn ravioli, shellfish bisque

Cured Glenarm salmon, citrus, jalapeño (supp £3)

Crispy crubeen, gribiche, cured egg yolk

Cauliflower croquette, parmesan, hazelnut, brown butter (v)

Mains

Butter poached turkey, leg ballotine, bread sauce, smoked bacon, cranberry

Slow cooked ox cheek, bourguignon garnish

Roast fillet of cod, Kilkeel crab dumpling

Indian spiced monkfish, tandoori, cucumber raita (supp £5)

Roast rump of lamb, W&B black pudding

Pot roasted pheasant, smoked bacon, chestnut

Twice baked cheese soufflé, pear, hazelnut (v)

28 day dry aged sirloin, peppercorn sauce (supp £15)

(Includes selection of potatoes and vegetables)

Desserts

Christmas pudding parfait, brandy snap, sabayon

Warm spiced financier, custard

Chocolate, hazelnut, vanilla

Clementine ' Arctic Roll ' ; curd

Sherry baba, poached raisins, vanilla

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

3 courses £50

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team
- Kindly note that our game dishes may contain traces of shot

