

Christmas Bistro Evening Fayre

£28.95 per person

Served nightly from 8.00pm – Monday 3rd December to Saturday 22nd December inclusive. (Excludes Sundays)

Starters

Melon Cocktail in pink grapefruit gin syrup.

Filo Wrapped Prawns with a spiced pineapple chutney.

Whiskey and Maple Cured Salmon Salad with homemade remoulade.

Cream of Potato and Leek Soup and a warm bread roll.

Goat's Cheese Tartlet with a festive spiced plum and apple chutney, fresh leaves and mulled pear (n)

Chargrilled Cajun Chicken Caesar Salad with crisp baby gem, bacon, croutons and parmesan shavings.

Homemade Chicken Liver & Brandy Pâté served with a spiced apple & plum chutney and warm Veda.

Golden Breadcrumbed Mushrooms with mixed salad leaves and a garlic mayonnaise. (v)(n)

Crispy Chicken Goujons with sweet chilli or garlic dip. (c)

Main Course

Traditional Roast Co. Down Turkey and Ham served with seasonal stuffing and cranberry sauce.

Roast Sirloin of Beef with a crushed black peppercorn crust and a rich pan gravy.

Supreme of Irish Chicken with a brandy, bacon and tarragon sauce.

Lemon & Cumin Cous Cous Crusted Salmon, spiced parsnip purée and a white wine velouté. (n)

Grilled Hake on a tomato and pepper Provençal sauce with a chestnut crust. (n)

8oz Sirloin Steak with a duxelle stuffed tomato and a black peppercorn sauce. (£6.00 Supplement)

Slow Braised Lamb Shank with orange & cinnamon spiced red cabbage and a rich pan jus.

Whistledown Chicken or Beef Curry served with basmati rice and naan bread. (c)

Sugar Baked Half Roast Duck with honey and orange glaze and stir fry noodles and vegetables.

(£6.00 supplement)

Tomato & Winter Root Vegetable Tartlet topped with feta cheese and served with seasonal salad and a balsamic glaze. (n) (v)

All main courses served with crispy roast potatoes, champ, glazed Brussels sprouts with pancetta and hazelnuts and nutmeg spiced carrot and parsnip crush. (n)

Homemade Desserts

Salted Caramel, Hazelnut & Chocolate Cheesecake with a dark chocolate and sea salt shard. (n)

Apple and Pear Crumble with homemade custard and vanilla ice cream. (n)

Whistledown Signature Guinness & Brandy Christmas Pudding with brandy sauce & fresh cream. (n)

Chocolate Fudge Cake with warm chocolate sauce and vanilla ice cream. (n)

Festive Raspberry & Almond Roulade with fresh berries and vanilla ice cream. (n)

Winter Spiced Mulled Pear with festive ice cream and ginger biscuit crumb.

Assiette of Whistledown Festive Desserts. (n)

Freshly brewed Tea or Coffee to finish.

PRICE ALL-INCLUSIVE INCLUDING £28.95

Notes: (c) Contains Chilli. (v) Vegetarian. (w) Suitable for Slimmer's. (n) Contains nuts.