



Festive Special Dinner Menu

STARTERS

- Chef's Soup of the Day – Warm sourdough bread. ◇
 Breaded Mushrooms– Crisp salad, garlic mayonnaise. (v)(n)
 Chicken Goujons– choice of one:- garlic, sweet and sour or chilli dip.
 Goat's Cheese Tartlet– mixed leaves, apple & pear chutney. (n) ◇
 Traditional Prawn Cocktail– mixed leaves, Marie Rose dressing, lemon wedge & wheaten bread. ◇
 Chicken Wings – Choice of Hot & Spicy ◇ or Sticky Korean style, garlic mayonnaise dip. (c)(n)
 Homemade Chicken Liver & Brandy Paté – Whistledown spiced apple & plum chutney, warm soda bread.

MAIN COURSE

- Traditional Co Down Roast Turkey & Irish Baked Ham– Seasonal stuffing, roast gravy.
 Roast Sirloin of Beef– roast gravy or creamy peppercorn sauce. ◇
 Roast Supreme of Chicken, stuffed bacon roll and a creamy leek sauce. ◇
 With crispy roast potatoes, whipped mash, Brussels sprouts in bacon butter, honey & nutmeg roasted carrot.
 Whistledown Christmas Burger– Crispy bacon, seasonal stuffing, cheese melt, chipolata and homemade plum chutney on brioche bap with hand cut chips.
 12oz Sirloin Steak– Choice of whipped mash or a basket of chips. ◇
 Choice of Peppercorn sauce, Chefs Sauce, or garlic, chorizo & sage butter. (£13 Supplement)
 Lemon & Herb Cous Cous Crusted Salmon– Root vegetable puree, honey roasted carrot & parsnip, whipped mash, white wine velouté. ◇
 Fish Goujons– mushy peas, tartar sauce, basket of chips.
 Chicken Goujons – basket of chips and choice of one:- garlic, sweet & sour or chilli dip.
 Whistledown Chicken, Beef or Vegetable Curry – Basmati rice, naan bread. (c)
 Rosa Pappardelle- Creamy tomato vegetable sauce, pesto, warm garlic bread. (v)(n) ◇

HOMEMADE SWEETS

- Baileys Cappuccino Tiramisu, honeycomb ice cream. (n)
 Whistledown Signature Guinness & Brandy Christmas Pudding, Brandy Sauce and fresh cream. (n)
 Raspberry & White Chocolate Roulade– Mixed berry compote & vanilla ice cream. (n) ◇
 Warm Chocolate Fudge Cake – Warm chocolate sauce and vanilla ice cream. (n)
 Cheesecake of the Day – fresh cream. (n)
 Selection of Homemade Ice-cream. ◇

Three Course Menu £36.00

(v) Vegetarian (n) May contain nuts. (c) Contains Chilli (◇) Gluten Free version available. Ask your waiter for details.

SIDE ORDERS

Garlic & Parmesan Fries	£5.5	Chef's Salad (n)	£5	French Fried Onions	£5	Cream Garlic Potatoes	£5.5
Chunky Chips	£5	Diced Garlic Potatoes	£5	Skinny Fries	£4	Baby Boiled Potatoes	£4
Sauce Boat	£3.5	Sauté Mushrooms	£4	Sauté Onions	£4	Chef's Selection Veg	£4.5

SPECIALITY COFFEE & TEA

Cappuccino	£3.8	Espresso	£2.8	Espresso Doppio	£3.5	Café Mocha	£3.8
Café Latte	£3.8	Café Americano	£3.5	Hot Chocolate	£3.8	Tea/Filter Coffee	£2.5
Herbal Tea	£3	Coffee Syrup	30p	Irish Coffee	£7	Baileys Cappuccino	£7