

Embers Christmas Menu

Evenings 3 courses £28.95

Lunch 2 courses £18.95 (either starter & main or main & dessert for **all** party)

STARTER

Pumpkin & Fennel Soup – served with Wheaten Bread (V)

Seafood Vol-Au-Vent - puff pastry case filled with chunks of seafood in a creamy dill sauce

Brie & Caramelised Red Onion Tartlet- Oven baked and topped with roasted cherry tomato (V)

Chicken Liver Pate – served with a Caramelised Red Onion Marmalade and buttered Soda Farl

Classic Chicken Caesar - Char-grilled Chicken, Baby Gem Lettuce, Creamy dressing, Crispy Bacon and fresh Parmesan shavings

MAIN COURSE

Drumgold Roast Turkey & Crossgar Honey Baked Ham – served with Parsley & Onion stuffing and its own rich Gravy

Lamb Shank - Slaney Valley Lamb Shank slow roasted until it falls of the bone with winter vegetables in a rich Red Wine Gravy

Pork Fillet Medallions - Tender Pork Fillet pan fried with roasted fennel, sauté potatoes and served with an Armagh Cider cream

Monk Fish Cheeks – Pan seared & served on a bed of champ & green beans with a chorizo and cream sauce

12oz Prime Irish Sirloin Steak served with Pepper Sauce & Tobacco Onions (£5.00 extra)

Char-grilled Aubergine - Stuffed with vegetable ratatouille melted cheese and a Fresh Tomato & Basil sauce, (V)

All main Courses are served with Potatoes and Seasonal Vegetables

DESSERT

Sticky Toffee Pudding with luxury Vanilla Ice Cream & Toffee Sauce

Lemon & Raspberry Tart - a refreshing light & tangy dessert

Embers Style Eton Mess - Meringue chunks tossed in Strawberries, Sauce and fresh Whipped Cream

Traditional Christmas Pudding - served with Brandy sauce

Chocolate & Salted Carmel Tort - rich, chocolately and very naughty

Cheese Board - Selection of Irish Cheese with Red Onion Chutney, Crackers & Celery (£2.00 Extra)