BISTRO MENU

benedicts of Belfast

to start

Cream of Vegetable Soup

With an oven baked roll

.

Breaded Brie

7

8

6

5

Deep fried Panko breaded Brie with festive cranberry chutney and dressed leaves

Benedicts' Salt 'n' Chilli Chicken

Chicken breast strips coated in garlic and chilli spices with basil oil. Asian salad, naan bread and sweet chilli sauce

Two Cheese Garlic Bread

Baguette with cheddar, mozzarella, garlic and herb butter

Parma Ham & Cantaloupe Salad 8

Parma ham and cantaloupe on a bed of rocket and cucumber salad, topped with a basil dressing

Prawn Cocktail

8.50

Atlantic prawns with Marie Rose sauce, iceberg lettuce, sun-dried tomatoes, served with homemade wheaten bread

Garlic Mushrooms

In garlic and white wine cream served on toasted sourdough with balsamic reduction and parmesan shavings

Chicken & Bacon Caesar Salad 7

Chicken breast and maple cured bacon with baby gem tossed in a creamy Caesar dressing topped with parmesan shavings and croutons

MAINS

Benedicts' Salt 'n' Chilli Chicken

16.50

Chicken breast strips in garlic and chilli spices, Asian salad, naan bread and sweet chilli sauce

County Antrim Turkey & Ham

17.50

On a bed of champ with sage and onion stuffing, chipolata sausages and sage & cranberry gravy

Benedicts' Peppered Chicken 16

Pan seared chicken breast with creamy champ, crispy tobacco onions and peppercorn sauce

Chicken Burger

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16.50

Southern fried chicken escalope with celeriac remoulade, rocket, Cajun and lime mayo and tobacco onions, served with skinny fries Benedicts' Beef Burger 16.50

6oz Northern Irish beef burger with smoked streaky bacon, cheddar cheese, crisp leaves and Benedicts' homemade secret burger sauce, served with skinny fries

Simply Fish & Chips

17

Battered haddock with mushy peas, chunky chips, tartar sauce and lemon

Smoked Cod

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Smoked cod on a bed of champ with caramelised lemon and a bacon & leek sauce

Peppered Pork Fillet

16

16

Pork coated in crushed peppercorn seasoning, on a bed of creamy champ, with tobacco onions and peppercorn sauce

MAINS

FOOD ALLERGIES AND INTOLERENCES

If you have any special dietary requirements please ask our staff about the ingredients in your meal before ordering

Panko breaded chicken breast strips with dressed salad and garlic mayo and sweet chilli dips, served with skinny fries

10oz Sirloin Steak

Locally sourced sirloin steak with beer battered onion ring. half roast tomato, Portobello mushroom, served with chunky chips and peppercorn sauce

Gammon Steak

Honey glazed gammon on a bed of champ, with black pudding crumb, roast carrots and a wholegrain mustard cream sauce

Venison

Haunch of venison with potato fondants, wilted spinach juniper, parsnip puree and blackberry jus

SIDE ORDERS 3.50

Chips Champ Honey roast veg **Garlic sauteed potatoes** Sweet chilli potatoes **Tobacco onions Beer battered onion rings Skinny fries Caesar** salad

Mushroom Tagliatelle Pasta 15

Tagliatelle pasta tossed in garlic, herb and white wine cream, with Portobello mushrooms, fresh rocket, parmesan and pine nuts, served with garlic bread

Vegan Nut Roast

Served with champ and vegan gravy

Goat's Cheese Bruschetta 14

16

Goat's cheese, rocket, sun-dried tomatoes and basil pesto on a foccacia bruschetta with balsamic reduction

- Peppercorn
- **Bacon and leek**
- Sage & cranberry gravy
- **Garlic butter**

Cheesecake of the Day
With chocolate sauce and fresh cream

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With chocolate sauce and vegan vanilla ice cream

DESSERT

Tart Au Citron With raspberry sorbet and raspberry sauce	6.50	Cheesecake With chocolate sauce and
Eton Mess With crushed meringues, fresh whipped cream, straw strawberry drizzle	6.50 /berries and	Chocolate Br With chocolate sauce and
Sticky Toffee Christmas Pudding With hot toffee sauce and vanilla ice cream	6.50	Vegan Choco Orange Spor With chocolate sauce and

A Discretionary 10% Service Charge will be added to Tables of 6 or more

6.50

8

16

26

18

25

NEW YEAR'S DAY 2 courses £23 3 courses £26 from 12pm in the restaurant

Entertainment in the bar all day

Call the restaurant team on 028 9059 1998 to make a reservation

benedicts of Belfast